

Ta' Kris restaurant.
Christmas day set menu.

Starters.

Baked ricotta souffle style.

Salmon, broccoli, ricotta cheese, eggs and dill.

Or

Traditional Lasagne.

Layers of lasagne, beef ragu and a cheesy bechamel sauce.

Or

Home-made duck spring rolls.

Stir-fry of shredded duck meat, julienne of vegetables, ginger, sesame seeds & coriander. Served with a sweet chili fig jam.

Or

Vol-au-vent.

Chicken, mushrooms, cream cheese & crispy bacon lardons.

Yuletide Pumpkin Soup

Main course.

Christmas Turkey feasting.

Tender slices of turkey breast & legs, gammon, turkey stuffing, Chipolata sausage, gravy & cranberry sauce.

Or

Slow cooked beef chuck.

Tender slices of beef chuck, mashed potatoes, beef jus reduction flavoured with hints of chocolate and brandy.

Or

Stuffed salmon fillet.

Salmon fillet stuffed with a prawn and dill mousse. Served with a lemon, wine and dill sauce.

Or

Festive stuffed pork.

Slow cooked stuffed pork with marinated dried fruits, walnuts, cream cheese, onions & sausage meat. Served with a pork jus & mulled wine sauce.

Dessert & coffee.

Festive petit fours.

Price per person €45.99