

WZZU

FESTIVE  
MENU

Make Moments Matter

*This Christmas*



## SET MENU C



### Starter

#### Lentil & Bean Minestrone

*Diced root vegetables, mixed lentils and a variety of beans minestrone served with smothered herb butter croute*

#### Mushrooms & Smoked Pork

*Sautéed mushroom quarters and smoked local pork with mince garlic, Chardonnay wine finished with soft herbs, served with toasted Maltese bread*



### Main course

#### Truffle & Sweet Cashew nuts Risotto

*Creamy truffle risotto served with crispy parmesan flakes and honey coated cashew nuts*

#### Braised Angus Beef Cheeks

*Cabernet Sauvignon wine braised tender fresh angus beef cheeks served on creamy thyme flavoured potato mash with beef gravy and sautéed seasonal local greens*

#### Aromatic Crispy Duck Breast

*Carved seared duck breast with a light glaze of cinnamon syrup, with cranberry reduction served with merlot braised red cabbage and crunchy new potatoes*

#### Seabass Parcel

*Wild Seabass baked in folded foil parcel infused in wine, garden herbs, garlic, tomatoes, served with grilled root vegetables and roasted potatoes*



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### Pizza Salumi

*Homemade tomato sauce finished with a selection of fine Italian cuts: Prosciutto, salami Milano, salami Napoli, salami Spianata, hand selected rocket leaves, herb infused cherry tomatoes and Grana Padano shavings*



### Dessert

#### Maltese Christmas log with Local nougat

*Baked homemade Log with crushed biscuits variety of fruits and nuts filling covered with chocolate, drizzled with cinnamon syrup and local 'Helwa tat-Tork'*

**Or**

#### Chocolate Fondant and Chocolate Shaving Vanilla ice cream

*Baked chocolate fondant with a molten chocolate centre served with chocolate shavings & vanilla ice cream*

**Starting from €24.50 per person**