



The Orchard

Lounge & Restaurant

Celebrate the
festive season
with us!

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 www.theorchardmalta.com



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Introduction

Celebrate the festive season at The Orchard, where we invite you and your loved ones to create lasting holiday memories.

With a welcoming atmosphere for guests of all ages, The Orchard is the ideal place for families and friends to come together. Picture the warm glow of Christmas lights and the scent of festive spices as you enjoy our specially curated menus. Each dish, created by our talented chefs, brings the warmth and flavours of the holiday season to life.

Experience a special [Christmas Day Lunch](#) brimming with holiday favourites, or ring in the new year with our [New Year's Eve Gala Dinner](#) for an evening of dining and celebrations. Begin the new year with a delicious meal on [New Year's Day](#) surrounded by those who matter most.

Make The Orchard your festive destination, where every moment is designed to make your celebrations truly magical.





Christmas
Day
Lunch



A Christmas Day Lunch Celebration

12:30hrs - 15:00hrs | Adults €55 - Kids €27.50

Starters

A wide variety of mouth-watering salads & antipasti, terrines, pâtés, & fish. Salads are accompanied by dressings and garnishes.

From the Soup Kettle

Parsnip and apple soup (V)

Paprika croutons

Bouillabaisse

Fish, shellfish, onions, tomatoes, white wine, olive oil, garlic, saffron and soft herbs

Pasta Station

Baked rabbit lasagna

Pulled rabbit, Italian sausage, smoked paprika béchamel

Calamarata pasta

Squid in tomato sauce, chilli, chives

Red Thai curry potato gnocchi (V)

Mushrooms, tomatoes, coconut milk, spinach, ginger

Fish & Shellfish Station

A choice of fish and seafood marinated in local citrus fruits and soft herbs to accommodate the natural delicate flavours of the sea delicacy itself.

A selection of cured fish accompanied by pickled onions, caper berries, lemon wedges, radishes and a selection of salts.

Poached salmon with cucumber scales.

From the Chafing Station

Herb-crusted perch fillets

Leeks, peas and flaked almond fricassee, lemon beurre blanc

Pork roulade

Kale, fennel and apple roulade, rosemary sauce

Pan-seared beef medallions

Shallots, mushrooms, red wine jus



From the Carvery

Traditional roast turkey
Lemon and thyme stuffing, festive chutney

Slow-cooked lamb
Mint and tahini sauce

Accompaniments

Baked potatoes
Onions, garlic and fresh thyme

Boulangier potatoes
Thinly sliced potatoes and onions, thyme-flavoured reduced cream

Sweets

A selection of gateaux, tarts, mousses, Christmas logs, mince pies,
Christmas cake and fresh fruits.

Cheese Board

A selection of cheeses, grapes, celery and water biscuits.

Coffee and Tea



Includes free-flowing wine, water & soft drinks





New Year's
Eve
Gala Dinner



New Year's Eve Gala Dinner

20:00hrs | Adults (age 55+) €49.50

Starters

Octopus carpaccio

Orange segments, braised fennel, pickled radish, avocado purée
or

Bauletti pasta

Slow-braised beef in Barolo DOCG, mushrooms

Intermediate

Pea risotto (V)

Pea and champagne Arborio risotto, mint, pecorino cheese

Lemon sorbet

Oats and mint crumble

Main Course

Duo of pigeon

Confit leg, pan-fried breast, heritage carrots, braised red cabbage,
potato pavé, chocolate jus

or

Ras el hanout lamb rump

Sous vide lamb rump, textures of onions, smoked aubergine puree,
fondant potato, mint oil

or

Pan-seared rockfish

Cauliflower purée, baby courgettes, broad beans and leeks fricassée,
potato crisp, lemon foam

Dessert

Baked lemon tart

Meringue, blueberries, white chocolate ganache

Coffee and Macarons

Drinks not included





New Year's
Day
Lunch



New Year's Day Lunch

12:30hrs - 15:30hrs | Adults €51 - Kids €25.50

Starters

A wide variety of mouth-watering salads and antipasti, terrines, pâtés and fish. Salads are accompanied by dressings and garnishes.

From the Soup Kettle

Lentil soup with ham hock
Sofrito vegetables, tomatoes, ham hock chunks
Creamy cauliflower and chestnut soup
Herb croutons

Pasta Station

Chickpea and mushroom fusilli pasta (V)
Basil pesto, broccoli, pine nuts
Crab and lobster ravioli
Creamy bisque sauce, lemon, chives
Duck confit cannelloni pasta
Duck ragù in cumin and tomato-rich sauce, Mornay sauce

Charcuterie Table

A selection of cold cuts and international cheeses accompanied with chutneys, olives, dips, fruits, nuts and a selection of breads.

From the Chafing Dishes

Pan-seared grey meagre
Samphire, leeks, mussels and saffron velouté
Braised pork cheeks
Marsala wine, root vegetables, herbs
Chicken roulade wrapped in bacon
Stuffed with pecans, apricot and sage, haricot vert, whiskey glaze



From the Carvery

Slow-roasted rib of beef
Yorkshire pudding, rosemary and Barolo DOCG reduction

Roasted new potatoes
Garlic, fennel and onions

Mashed potatoes
Thyme-infused butter and cream

Vegetables
Festive seasonal vegetables tossed in soft herb butter

Sweets

A selection of gateaux, tarts, mousses, mince pies and fresh fruits.

Coffee and Tea



Includes free-flowing wine, water & soft drinks





Terms & Conditions

Menus

Our menu may contain traces of cereals (containing Gluten), milk (containing Lactose), eggs, peanuts, nuts, soybean, fish, crustaceans, molluscs, sesame seeds, mustard, celery, sulphur dioxide or sulfates and products thereof. For special dietary requirements, please feel free to contact our restaurant supervisor, who will be more than willing to assist you with your requirements. All our menus are sample menus since we use the freshest ingredients, therefore, some menu items may change accordingly.



Event Enquiry

For bookings, we kindly request that you send an email directly to dajana.gajic@axcare.mt or call on +356 2235 1046, who will provide an estimate of the total cost.



Complimentary Parking

Complimentary underground parking is offered on a first-come, first-served basis.



Payment

Upon confirmation of the event, the client is expected to pay a deposit fee of 50% of the total cost. The remaining balance is to be paid prior to the event day itself.



Cancellation

Free cancellation up to 14 days prior to the event.
50% deposit is not refundable (full deposit held) less than 14 days prior to the event.



Contact us!

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