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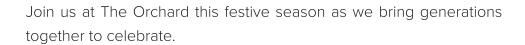




















With its inviting atmosphere and timeless charm, The Orchard is an ideal place for families and friends to gather. Imagine the gentle glow of twinkling lights, the comforting scent of festive dishes, and the joyful sound of laughter all around. Our chefs have crafted special festive menus that embody the holiday spirit and flavours.

Enjoy Christmas Eve with our À La Carte Menu, perfect for a cosy and elegant evening. Celebrate tradition with our Christmas Day Lunch Buffet Menu, filled with festive favourites to savour with loved ones. Welcome 2026 with glamour and joy at our New Year's Eve Gala Dinner Set Menu, featuring exquisite dishes and a lively atmosphere. Continue the celebrations with our New Year's Day Buffet Menu, a wonderful way to start the year with family and friends.

Each moment at The Orchard is designed to reflect the season's essence of connection, gratitude, and togetherness. Make The Orchard your festive destination this year, where the joy of Christmas comes alive, creating cherished memories with those who matter most.





















Christmas Eve Menu

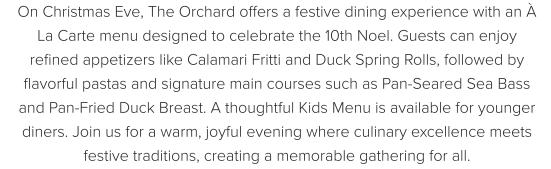
















Come dine with us this Christmas Eve and make The Orchard part of your festive tradition. Gather with loved ones in a setting filled with warmth and charm, where every dish is prepared with care and every moment is meant to be shared. Celebrate the joy of the season over an unforgettable meal that brings generations together.





Scan the QR code above to view the full menu.









































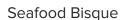


A wide variety of mouth-watering salads and antipasti, terrines, pâté and fish. Salads are accompanied by dressings and garnishes.



FROM THE SOUP KETTLE

Roasted Butternut Squash and Sage Soup (V) Served with garlic croutons



Finished with Cognac cream





PASTA STATION

Lobster Ravioli Served with Champagne cream sauce



Italian herb sausage, bell peppers, mozzarella, Parmesan and oregano





With white wine and parmesan





FISH AND SHELLFISH STATION

Marinated Shellfish

A selection of shellfish delicately marinated in citrus and soft herbs to complement their natural, refined flavours.



Cured Fish Platter

An assortment of cured fish accompanied by pickled shallots, caper berries, lemon wedges, and a selection of specialty salts.



Herb-Crusted Sea Bass Served with lemon butter sauce

Maple-Glazed Pork Belly Accompanied by apple compote

Venison Stew with Root Vegetables and Red Wine

Slow-cooked venison with roasted root vegetables, Barolo wine and garden peas













Christmas Day Menu







Traditional Roast Turkey

With chestnut and cranberry stuffing, gravy & cranberry relish



Served with Yorkshire pudding and thyme jus









Roast Potatoes

Infused with garlic and rosemary

Gratin Dauphinoise

Creamy layered potato bake

Seasonal Vegetables

A medley of festive vegetables





































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

CHEESE BOARD

A selection of cheeses, grapes, celery and water biscuits





















STARTERS

Beef Tataki

Cured egg yolk, pickled radish, caper berries, croûte, herb oil



Paccheri Octopus

Slow-cooked octopus, soffritto vegetables, octopus tentacles, mustard cress





INTERMEDIATE

Pumpkin Risotto "Three Ways"

Pumpkin prepared in three styles, pecorino and sage



Lemon Sorbet

With citrus crumble





MAIN COURSE

Chicken Roulade with Truffle

Sweet potato mash, turnips, charred leeks, heritage carrots and truffle jus





Pan-Seared Lamb Tenderloin

Shallots, broad beans, peas and fennel fricassée, spinach purée, tarragon mayonnaise and lamb jus





Parsnip purée, broccolini, ratatouille, fondant potato, beurre blanc and squid ink tuile

DESSERTS





Baked Vanilla Cheesecake

Elderflower cordial, raspberries, and vanilla ice cream

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Fresh Fruit Platter







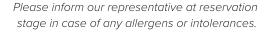
























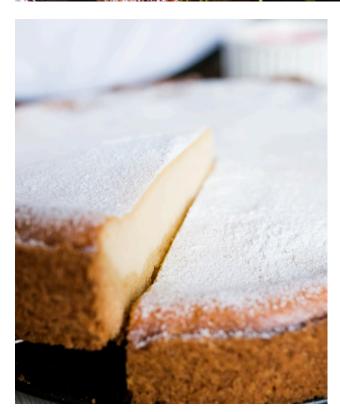




























A wide variety of mouth-watering salads and antipasti, terrines, pâté and fish. Salads are accompanied by dressings and garnishes.







Cream of Cauliflower and Leek Soup Topped with crispy pancetta

Wild Mushroom and Truffle Soup (V) Served with cheesy croutons









Tagliatelle with Wild Boar Ragù Slow-cooked ragù, soffritto vegetables and rich tomato sauce

Fusilli al Salmone

Fresh and smoked salmon, cream, vodka, and soft herbs



With sage and a light cream sauce





CHARCUTERIE TABLE

A selection of cold cuts and international cheeses, accompanied by chutneys, olives, dips, fruits, nuts and an assortment of breads.













FROM THE CHAFING DISHES

Pan-Seared Red Snapper In a white wine, caper, and dill sauce

Braised Beef Bourguignon With bacon, mushrooms, thyme, tomatoes and Barolo wine

Coq au Vin

Boneless chicken thigh with mushrooms, lardons, thyme, Merlot wine and fresh herbs







New Year's Day







Glazed Honey and Clove Gammon Served with pineapple and chilli salsa





ACCOMPANIMENTS

Potato and Onion Gratin Layered with cheese and onions

Buttered New Potatoes Tossed with fresh parsley

Roast Vegetables

A medley of festive seasonal vegetables









SWEETS

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





COFFEE AND TEA



€51.00 per person Wine, Water & Soft Drinks Included

















Please inform our representative at reservation stage in case of any allergens or intolerances.







































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 sulphates 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 info@theorchardmalta.com or sales@axcare.mt, or call on +356 2235 1001 to receive an estimate of the total cost.



Payment

Kindly note that advance payment is required to book your slot.



Cancellation

Free cancellation up to 7 days prior to the event. The deposit is non-refundable if cancelled less than 7 days prior to the event.



























CONTACT US

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