







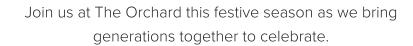
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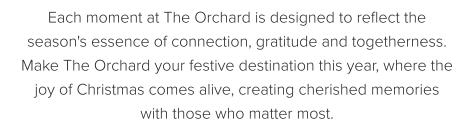




With its inviting atmosphere and timeless charm, The Orchard is an ideal place for families and friends to gather. Imagine the gentle glow of twinkling lights, the comforting scent of festive dishes, and the joyful sound of laughter all around. Our chefs have crafted special festive menus that embody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

























































Christmas Eve Menu





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.









































Christmas Day 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

Seafood Bisque

Finished with cognac cream











PASTA STATION

Lobster Ravioli Served with champagne cream sauce

Rigatoni al Forno with Sausage

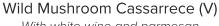
Italian herb sausage, bell peppers, mozzarella, parmesan and oregano











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.

Poached Salmon with Cucumber Scales

Cured Fish Platter

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

FROM THE CHAFING DISHES

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

Prime Rib of Beef

Served with Yorkshire pudding and thyme jus





ACCOMPANIMENTS

Roast Potatoes

Infused with garlic and rosemary



Creamy layered potato bake





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



€55 per person Wine, Water & Soft Drinks Included













































STARTERS

Beef Tataki Cured egg yolk, pickled radish, caper berries, croûte, herb oil or Paccheri Octopus Slow-cooked octopus, soffritto vegetables, octopus tentacles, mustard cress

















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, chicken and truffle jus



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

Fresh Fruit Platter

COFFEE AND PRALINES



€49.50 per person

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















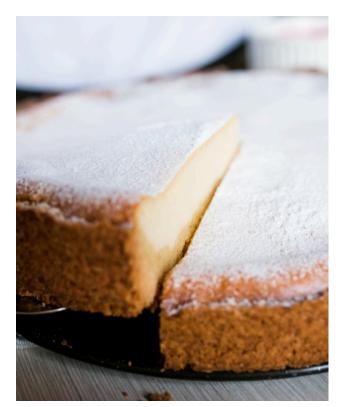




























A wide variety of mouth-watering salads and antipasti, terrines, pâté and fish. Salads are accompanied by dressings and garnishes.



FROM THE SOUP KETTLE

Cream of Cauliflower and Leek Soup Topped with crispy pancetta

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









PASTA STATION

Tagliatelle with Wild Boar Ragout Slow-cooked ragout, soffritto vegetables and rich tomato sauce



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



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

































CARVERY

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



















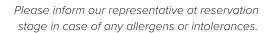
SWEETS

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

COFFEE AND TEA



€51.00 per person Wine, Water & Soft Drinks Included

































Terms & Conditions





























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 1046 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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