



The Orchard

Where generations come together

Celebrate the
Festive Season
with us!



theorchardnaxxar



theorchardmalta



www.theorchardmalta.com



Contents

Introduction.....	03
Christmas Eve Menu.....	06
Christmas Day Menu.....	09
New Year's Eve Gala Menu.....	13
New Year's Day Menu.....	16
Terms and Conditions	19





Introduction

Join us at The Orchard this festive season as we bring generations together to celebrate.

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.





The Orchard

Where generations come together



Christmas Eve
À La Carte Menu



Christmas Eve Menu

Celebrate Christmas Eve at The Orchard with a festive À La Carte menu, thoughtfully prepared to make your evening truly special. Guests can enjoy refined appetizers like calamari fritti and duck spring rolls, followed by flavorful pastas and signature main courses such as pan-seared sea bass and pan-fried duck breast. A thoughtful kids menu is available for younger diners. Join us for a warm, joyful evening where culinary excellence meets festive traditions, creating a memorable gathering for all.



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.





The Orchard

Where generations come together



Christmas Day
Buffet 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

Wild Mushroom Cassarrece (V)

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

CARVERY

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

Gratin Dauphinoise

Creamy layered potato bake

Seasonal Vegetables

A medley of festive vegetables

SWEETS

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





The Orchard

Where generations come together



 *New Year's
Eve Gala*
Set Menu



New Year's Eve Gala

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

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, chicken and truffle jus

or

Pan-Seared Lamb Tenderloin

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

or

Butter-Poached Halibut

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

DESSERTS

Baked Vanilla Cheesecake

Elderflower cordial, raspberries, and vanilla ice cream

or

Fresh Fruit Platter

COFFEE AND PRALINES



€49.50 per person

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





The Orchard
Where generations come together



New Year's Day
Buffet Menu



New Year's Day

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

Fusilli al Salmone

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

Pumpkin and Ricotta Cannelloni (V)

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

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

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





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 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

The Orchard
Triq L-Inkwina, in-Naxxar
info@theorchardmalta.com

+356 2235 1001



theorchardmalta.com