The Orchard

Where generations come together

MISTLETOE MAGIC

Celebrate together, Cherish Forever!

WHERE LAUGHTER, WARMTH AND FESTIVE MEMORIES ARE SHARED AROUND THE TABLE.



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INTRODUCTION

This festive season, gather around the table at The Orchard for good food, warm company and a little Mistletoe Magic. From Christmas Eve to New Year's Day, each celebration is designed for sharing special moments with the people who matter most.

Enjoy seasonal flavours, festive favourites and the welcoming atmosphere of The Orchard, as we bring generations together throughout the most magical time of the year.



The Orchard



Christmas Eve
Menu

CHRISTMAS EVE MENU

Celebrate Christmas Eve at The Orchard with a little Mistletoe Magic, where festive flavours and joyful traditions come together.

Guests can enjoy Camembert Bites with cranberry chutney and Chicken Samosa, followed by comforting pastas such as Spaghetti Prawn Bisque and Tagliatelle Lamb Bolognese, and signature main courses including Grilled Lemon and Herb Octopus and Grilled Argentinean Rib Eye.

A thoughtful kids menu is available for younger diners.

Gather around the table, savour the season and make this Christmas Eve one to remember.

THEORCHARDMALTA.COM/A-LA-CARTE











The Orchard



Christmas Day
Menu

CHRISTMAS DAY MENU

A wide variety of mouth-watering salads and antipasti, complemented by homemade terrines, pâtés and fine fish selections. All salads are served with an assortment of dressings and carefully chosen garnishes, elegantly presented to enhance the dining experience.

FROM THE SOUP KETTLE

Roasted Parsnip and Thyme Soup (V)
Crispy root vegetable garnish

Creamy Prawn and Fennel Bisque
Herb cream

PASTA STATION

Caserrecce with Seafood Ragù
Calamari, prawns, vongole and mussels in a rich tomato and herb sauce

Beef Short Rib Rigatoni al Forno
Slow-braised beef short rib, red wine tomato ragù, Parmesan, mozzarella and fresh thyme

Roasted Butternut Squash and Chestnut Gnocchi
Soft potato gnocchi tossed with roasted butternut squash, chestnuts and a sage and Pecorino cream sauce

Fish and Shellfish Station
An exquisite selection of shellfish, lightly marinated with citrus and aromatic herbs, allowing their delicate flavours to shine.

Poached Salmon with Cucumber Scales
A distinguished selection of cured fish, served with pickled shallots, caper berries, fresh lemon wedges, and a variety of artisanal salts and traditional accompaniments.

FROM THE CHAFING DISHES

Pan-Roasted Grouper
With lemon and caper butter

Slow-Roasted Pork Shoulder
Tender slow-roasted pork shoulder glazed with apple and cider, infused with Asian flavours of ginger, garlic, soy and sesame

Braised Beef Cheeks
Root vegetable and red wine jus

Mediterranean Herb Rice with Roasted Vegetables
Basmati rice with roasted peppers, courgettes, herbs and extra virgin olive oil

CHRISTMAS DAY MENU

CARVERY

Traditional Roast Turkey
Chestnut stuffing, gravy and cranberry relish

Roast Rib-Eye of Beef
Yorkshire pudding and thyme jus

ACCOMPANIMENTS

Fondant Potatoes
Garlic and thyme butter

Creamed Potatoes with Roasted Garlic

Medley of Festive Vegetables

SWEETS

An exquisite selection of handcrafted desserts and seasonal sweet treats, featuring gateaux, tarts, mousses, festive Yule logs, traditional mince pies, rich fruit cake and a vibrant assortment of fresh seasonal fruits.

CHEESE BOARD

A carefully curated selection of artisanal cheeses, accompanied by fresh grapes, crisp celery, and a choice of fine water biscuits and crackers.

Price: €55 | Kids (6-12) €27,50
Drinks included

ALLERGEN INFORMATION

Our menu may contain traces of cereals containing gluten, milk (including lactose), eggs, peanuts, nuts, soya, fish, crustaceans, molluscs, sesame seeds, mustard, celery, sulphur dioxide or sulphites, and products thereof. For special dietary requirements, please feel free to contact the Restaurant Supervisor, who will be more than happy to assist you.

All our menus are sample menus, as we use the freshest produce. Some menu items may therefore change accordingly.









The Orchard



New Year's Eve

Gala Menu

NEW YEAR'S EVE - GALA MENU

STARTERS

Beetroot-Cured Salmon
Pickled cucumber, dill crème fraîche, fried capers and lemon oil

OR

Wild Mushroom Tortellini
Truffle cream, aged Parmesan, crispy leek, Parmesan foam and herb oil

INTERMEDIATE

Saffron Seafood Risotto
Prawns, calamari, mussels, saffron velouté and pea shoots

OR

Lemon Sorbet
Citrus crumble

MAIN COURSE

Pan-Roasted Seabass
Celeriac purée, broccolini, confit cherry tomatoes and saffron beurre blanc

OR

Slow-Roasted Beef Tenderloin
Potato gratin, glazed baby vegetables, asparagus and red wine jus

OR

Herb-Crusted Rack of Lamb
Fondant potato, ratatouille, spinach purée and rosemary jus

DESSERT

Dark Chocolate Délice
Salted caramel popcorn, chocolate soil and vanilla ice cream

OR

Fruit Platter

COFFEE AND PRALINES

Price: €52.50 | Kids (6-12) €26,25
Excluding drinks

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The Orchard



New Year's Day
Menu 2027

NEW YEAR'S DAY - MENU 2027

A lavish selection of freshly prepared salads, antipasti, terrines, pâtés and seafood specialities, served with a variety of dressings and accompaniments.

FROM THE SOUP KETTLE

Roasted Tomato and Basil Soup
Parmesan croutons

Velouté of Carrot and Coriander
Toasted seeds and herb oil

PASTA STATION

Penne with Prawns
Cherry tomatoes, garlic, chilli and white wine

Pappardelle alla Toscana
Slow-cooked pork ragù, rosemary and Pecorino

Spinach and Ricotta Ravioli
Sun-dried tomato cream sauce

CHARCUTERIE TABLE

A selection of premium cold cuts and international cheeses, accompanied by chutneys, olives, dips, dried fruits, nuts and freshly baked breads.

NEW YEAR'S DAY - MENU 2027

FROM THE CHAFING DISHES

Baked Seabream Fillet
Light saffron and white wine sauce

Braised Lamb Shoulder
Rosemary jus and baby onions

Chicken Supreme
Wild mushroom and thyme cream sauce

Vegetable Biryani Rice
Lightly spiced basmati rice with seasonal vegetables and aromatic spices

CARVERY

Stuffed Pork Loin
Apricot, sage and apple stuffing

Truffle Potato Gratin
Layers of potato, cream, Gruyère cheese and truffle

Honey-Glazed Chantenay Carrots
Finished with thyme and butter

Green Beans Almondine
Tossed with toasted almonds and shallots

SWEETS

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

COFFEE AND TEA

Price: €52 | Kids (6-12) €26
Drinks included

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TERMS & CONDITIONS

MENUS

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All menus are sample menus. As we use fresh ingredients and seasonal produce, some menu items may change accordingly.

PAYMENT

Advance payment is required to secure your booking.

CANCELLATION

Free cancellation is available up to 7 days prior to the event. The deposit is non-refundable for cancellations made less than 7 days before the event.

EVENT ENQUIRIES

For bookings and enquiries, please contact:
info@theorchardmalta.com
sales@axcare.mt
+356 2235 1000

Let the Mistletoe Magic begin!

GATHER YOUR FAVOURITE PEOPLE, TAKE YOUR SEAT AND MAKE THIS FESTIVE SEASON ONE TO REMEMBER.

CONTACT US

The Orchard
Triq L-Inkwina, in-Naxxar

info@theorchardmalta.com
+356 2235 1000

theorchardmalta.com