

Festive Season 2022

New Year's Eve Packages

Queen On Fire

21:45hrs - 23:45hrs

Entertainment included with both
New Year's Eve Packages



Followed by

DJ Karl will play his set through the
countdown into 2023.

23:45hrs - 01:30hrs

at the
Oracle Conference Centre

PACKAGE 2

New Year's Eve Gala

Buffet Dinner Olympia Suite menu

€99,00
per adult

ENTERTAINED BY **ALDO AND BAND (3PC)**
INCLUDING UNLIMITED WINE, BEER,
SOFT DRINKS, WATER DURING DINNER
& A GLASS OF CHAMPAGNE AT MIDNIGHT
FULL PAYMENT REQUIRED

TO BEGIN..

King Prawns with Herb Dressing.
Squid with Spiced Pickled Vegetables.
Cured Salmon & Swordfish Platters.
Dill Mustard Dressing.
Seafood Rice Salad.
Crusted New Zealand Mussels.
Grilled and Marinated Artichokes in Sage &
Orange. Marinated Shellfish.
Selection of Cured Meats & Charcuterie.
Assorted Sushi, Soy Dressing
& Wasabi Mayonnaise.
Pork & Prunes Roulade.
Duck Liver Parfait with Cranberry Gel.
Jamaican Jerk spiced Chicken Fillets
with Mango Dressing.
Truffle Polenta with Rucola & Parmesan
Frittata.
Vegetable Roulade.
Selection of Grilled Vegetables Sotto Olio.
Crispy Salads.
Pickled Vegetables & Crudities.
Deli Table.
Oils & Dressings prepared to enhance your
selection, and many more...

SOUPS

Cream of Asparagus Soup with Basil Oil.
Prawn & Crayfish Velouté with Toasted Garlic Ciabatta.

PASTA STATION

Risotto Funghi Porcini folded with Cream Cheese, Melted Grana,
Cream, Pine Nuts & Roast Garlic Oil.
Durum Wheat Pasta tossed with Flaked Poached Grouper, Capers,
Chardonnay Reduction, Olive Oil, Chopped Basil & Cherry Tomatoes.
Baked Pasta with Pulled Pork, Artichokes, Peas & Ripe Tomato Sauce.

FROM THE CARVING STATION

Roast Selected Prime Beef.
Studded with Garlic & Rosemary served with Merlot Reduction.
Baked Fillet of Salmon.
With Lemon & Coriander infused Oil, Chive Beurre Blanc.

GRILLING CORNER

Grilled Milk Fed Loin of Veal.
Dusted with Celery Salt & Thyme Oil, Sautée Mushroom Cream Sauce.

ENTREES SELECTION

Seared Local Pork Roulade.
Stuffed with Nut & Fruit Farce & wrapped in Pancetta, set on Curried
Cream Cabbage coated with Sweet Wine Sauce.
Poached Grouper.
Cooked in Lemongrass & Lime Leave broth with Roast Kalamata Olives
& Tomato Confit.
Seared Chicken Thighs.
Boneless Chicken marinated with Soy, Honey & Lime Juice on mixed
Quinoa Seeds dressed with Light Ginger & Sesame Glaze.
Gratinated Zucchini Fingers with Tomato Provincial Sauce & scattered
Shredded Mozzarella.
Baked Pumpkin & Beetroot glazed with Maltese Honey & sprinkled
with grated Nutmeg.
Steamed New Potatoes with Chive & Salted Butter.
Baked Pommes Dauphinoise with Cream, Thyme, Garlic & Cheese.
Curried Rice Pilaf with Vegetables & Raisins.

DESSERTS AND FRUIT

Either refresh yourself with our Exotic Display of Freshly Carved Fruits
or indulge in our Pastry Chefs New Year Selection of Grand Desserts:
Candies and Pastries.
Local and Continental Cheese Table with Olives, Breads, Pickles and
Wafers.
Freshly Ground Coffee.

(*PLEASE NOTE GUESTS MUST BE SEATED BY 19:45

Queen
On Fire

AT 21:45HRS GUESTS ARE INVITED TO PROCEED
TO THE ORACLE CONFERENCE CENTRE
FOR THE QUEEN ON FIRE SHOW.