GRAND HOTEL
EXCELSIOR

CHRISTMAS
MENUS



SPECIAL CHRISTMAS BUFFET

JOIN US FOR A SPECIAL LUNCH MENU SERVED ONLY ON 18TH & 21ST DECEMBER

Festive Salads & Garde Manger

Enjoy an abundant selection of festive salads, antipasti and beautifully presented platters from both land and sea, expertly prepared by our award-winning culinary team using the finest local and international ingredients.
Enhance your selection with our homemade infused oils, signature dressings, and seasonal condiments
10 varieties available

Antipasti Display

Selection of Italian Cured Salumi
Served with homemade festive fruit chutney

House-Cured Fish with Sake & Ginger
Chive crème fraiche and preserved mandarin

Soup Kettle

Cream of Cauliflower & Black Truffflle Soup (V)
Served with herb toasted croutons

Pasta Station

Baked Potato Gnocchi (V)
Local ricotta, tomato and spinach sauce, finished with a Parmesan and herb gratin

Orecchiette di Gragnano
Slow-braised beef ragù with mushrooms, artichokes and red wine

Main Course Buffet

Spanish-Style Calamari & Mussels
Cooked with tomatoes, white wine, basil, and confit garlic

Baked Fillet of Sea Bass
Fennel, fresh dill and lemon velouté

Slow-Cooked Duck Leg
Port wine jus with glazed mirepoix vegetables

Festive Carvery Station

Traditional Whole Roast Turkey
Chestnut and sage stuffing, pigs in blankets, cranberry sauce and shallot-thyme gravy

Slow-Roasted Rib of Beef
Barolo and thyme jus, served with Yorkshire puddings

Vegan Dish

Aubergine & Root Vegetable Tagine
Served with mildly spiced tomato and raisin couscous

Accompaniments

Rustic roasted potatoes
with fennel, confit garlic and caramelised onions

Rustic roasted potatoes
with herb butter and extra virgin olive oil

Excelsior Festive Dessert Selection

Conclude your festive celebration with an elegant assortment of handcrafted Christmas desserts and pastries, including individual sweet creations, traditional festive specialties, homemade puddings and freshly prepared fruit salad
8 varieties available

€46 per person (incl. VAT)
Includes half bottle of wine, half bottle of water and coffee per person

6–12 years €23 (incl. VAT)

Children Under 6 dine free

A children's menu is also available

Please note that this is a sample menu.
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CHRISTMAS EARLY BREAKFAST BUFFET

Mulled wine spiced with cinnamon and anise

Juice Station

Orange juice, pineapple juice, apple juice, cranberry juice, and mineral water

Cereals

CocoPops, muesli, corn flakes, all-bran, fruit & fiber, frosties, weetabix, homemade muesli, plain yogurts, fruit yogurts, low fat yogurts

Dried Fruits, Compotes and Nuts

Walnuts, hazelnuts, raisins, sultanas, dried apricot and prunes

Cheese Display

Emmental, Red Leicester, local goat cheese,
fresh local ricotta cheese, blue cheese, feta cheese

International Cold Cuts

Selection of local and international charcuterie
Consisting mainly of parma ham, salami, low fat ham, smoked gammon, turkey roll and smoked salmon

Fresh Salads Bar

Selection of mixed salads
Green leaves, cherry tomatoes, cucumber, sweet corn salad, marinated green & black olives, gherkins, marinated sun dried tomatoes, capers, pickled vegetables and pickled onions

Seasonal Fruit & Sliced Fruit Platters

Oranges, grapefruit, pineapple, sweet melon,
fresh fruit salad, whole fresh fruit display

The Baker's Corner

Traditional Italian panettone
Freshly baked butter croissants & Danish pastries
muffins, banana & sesame seed cake fig, wine,
almond cake, chocolate & coffee cake,
deep fried local mqaret, traditional mini pastizzi & qassatat

Variety of bread rolls and loaves

Marmalades, Jams and other spreads

Warm Pancakes and mini waffles
Accompanied by a Selection of Condiments

Live Station

Fried eggs and omelettes cooked to your liking
with a selection of ingredients and condiments

Selection of Home-Made Sausages
Home-made herb and fennel seed pork sausage,
Cumberland sausages, chicken sausages and breakfast pork and beef sausages

Hot Buffet Counter

Pan Fried Beef Rib Eye
with Braised Shallots and Portobello Mushrooms

Grilled Smoked Bacon
Baked Beans
Grilled Tomatoes
Sautéed Mushrooms
Sauté Potato
Rosti Potatoes
Scrambled Eggs
Boiled Eggs

Flavoured Teas & fresh Brewed Coffee

€38 per person (incl. VAT)
6–12 years €19 (incl. VAT)
Children Under 6 dine free

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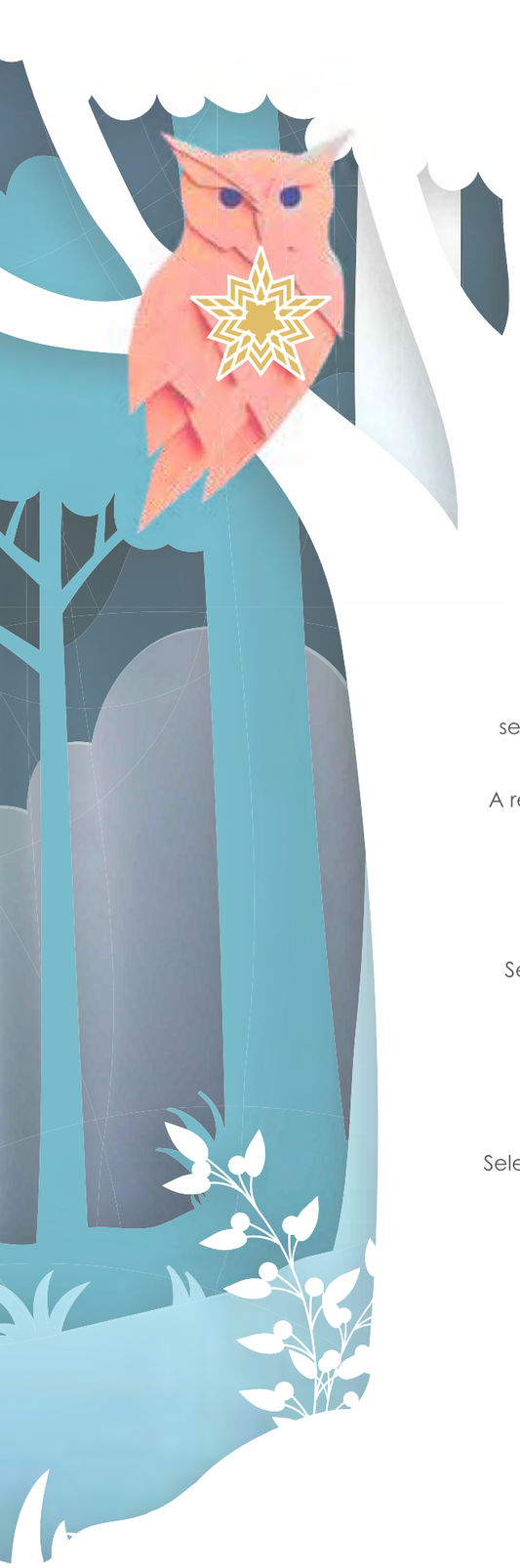

CHRISTMAS EVE DINNER

The Garde Manger

A sophisticated selection of seasonal salads,
crisp starters and delicately marinated vegetables.
Enhanced with artisanal charcuterie, premium infused oils,
house-crafted dressings

Artisan Charcuterie & Antipasti

Parma ham, freshly carved to order
Italian salumi, house-cured coppa & pancetta
Grilled vegetables, olives and traditional antipasti

International Cheese Experience

A curated selection of local and international cheeses
Featuring baked brie in puff pastry with stewed apples,
served with chutneys, crackers, grissini, toasted nuts and grapes

Cured Fish Selection

A refined display of Mediterranean cured fish, complemented by:

Dill & wholegrain mustard dressing
Miso, honey & soy glaze
Ginger & orange dressing

Mediterranean Fish & Seafood

Selection of marinated seafood, shellfish & citrus-cured salmon

Live Sushi

An elegant showcase of freshly prepared crafted live
by our Asian chefs,
Selection of sushi, wakame salad, pickled ginger, soya and wasabi.

Seasonal Soup Selection

Silky Chicken Broth

with Sweetcorn, mushrooms scallion, & egg noodles

Cream of Celeriac & Parsnip Soup (V)

Chive sour cream, toasted herb & garlic croutons

Chef's Pasta Kitchen

Hand-Layered Beef Lasagne

Braised beef chuck roll, root vegetables, red wine jus,
homemade béchamel & local ricotta

Casarecce Pasta

King prawns, smoked Scottish salmon, baby spinach,
Chardonnay & saffron cream sauce

Potato Gnocchi (V)

Roasted cherry tomatoes, semi-dried tomatoes,
fresh mozzarella & basil pesto cream.

Main Course Selection

Slow-Braised Barbary Duck Legs

root vegetables, orange & port wine jus

Grilled Homemade Pork Sausages

flavoured with fennel seed & coriander
wholegrain mustard & fruit chutney

Fish & Seafood Selection

Black Mussels, Vongole Clams & Calamari
coconut milk, lemongrass, peppers & onions

Sautéed Argentine Red King Prawns

with confit garlic, cherry tomatoes, fresh herbs & Pinot Grigio.

Herb Roasted Scottish Salmon Fillet

with shallot, dill & white wine velouté

Vegan Dish

Potato, Roasted Pepper & Cauliflower Hot Pot (V)

harissa & tomato couscous

Traditional Christmas Carvery

Traditional Roast Whole Turkey

Chestnut & sage stuffing, pigs in blankets,
shallot & thyme jus, cranberry sauce

Slow-Roasted Prime Rib of Beef

Yorkshire puddings & red wine jus

Seasonal Accompaniments

Oven-Roasted Curried Potatoes & Onions (V)

Creamed New Potatoes (V)

Toasted chestnut crumble

Honey-Caramelised Parsnips & Celeriac (V)

Roasted Seasonal root vegetables

Garden Selection of Seasonal Green Vegetables (V)

Menu continues on next page



Indian Kitchen

Lamb Vindaloo
Medium spiced.

Murgh Kari
Traditional Indian chicken curry

Japanese Sticky Mushroom Fried Rice

Aubergine Manchurian

Crispy Poppadoms
mango chutney, mixed pickles,
mint yoghurt, tamarind sauce & chilli sauce.

Asian Bites & Dim Sum

Curried Sweetcorn & Spinach Samosas
mint yoghurt & tamarind chutney

Crispy Vegetable Spring Rolls
spicy sesame seed & peanut sauce

Prawn Filo Parcels.
sweet soya dip

Steamed Vegetable & Pork Dumplings
miso & ginger dipping sauce

The Grand Festive Dessert Atelier

An exquisite display of handcrafted pastries,
elegant desserts and seasonal creations
Featuring fresh fruit selections and live dessert specialities

Chocolate Fountain Experience
fresh fruits, mini doughnuts and marshmallows

Ice Cream & Sorbet Bar
A selection of premium ice creams and refreshing sorbets

€75 per person (incl. VAT)

Includes half bottle of wine, half bottle of water and coffee per person

6–12 years €32 (incl. VAT)

Children Under 6 dine free

A children's menu is also available

Please note that this is a sample menu

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CHRISTMAS DAY LUNCH

The Garde-Manger

A sophisticated selection of seasonal salads,
crisp starters and delicately marinated vegetables.
Enhanced with artisanal charcuterie, premium infused oils, house-crafted dressings

Artisan Charcuterie & Antipasti

Parma ham, freshly carved to order
Italian salumi, house-cured coppa & pancetta
Grilled vegetables, olives and traditional antipasti

International Cheese Experience
A curated selection of local and international cheeses featuring
baked brie in puff pastry with stewed apples,
Served with chutneys, crackers, grissini,
toasted nuts and grapes

Cured Fish Selection

A refined display of Mediterranean cured fish,
complemented by:
Dill & wholegrain mustard dressing
Miso, honey & soy glaze
Ginger & orange dressing

Mediterranean Fish & Seafood
Selection of marinated seafood and shellfish
& citrus-cured salmon

Live Sushi

An elegant showcase of freshly crafted sushi prepared live by our Asian chefs,
Selection of sushi, wakame salad, pickled ginger,
soya and wasabi

Seasonal Soup Selection

Guangdong Chicken Broth
Winter vegetables, sweet corn,
and delicate egg noodles

Velouté of Roasted Cauliflower & Celeriac (V)
finished with herb and cracked black pepper cream,
accompanied by toasted garlic herb croutons

Chef's Pasta Kitchen

Hand-Layered Beef Lasagne
Slow-braised beef shin and chuck roll with merlot,
bouquet garni, fine mirepoix, rich tomato ragù,
layered with silky cheese béchamel

Orecchiette di Grano Duro
Norwegian salmon, prawns,
and a creamy Chenin Banc and fresh herb sauce

Potato Gnocchi (V)
Roasted cherry tomatoes, sun-dried tomatoes,
and tomato fondue, finished with Parmesan and basil cream

Main Courses Station Display

Slow Braised Barbary Duck
Glazed with honey and citrus, served with a port wine and winter vegetable jus

Grilled Homemade Maltese-Style Sausage
with wholegrain mustard and seasonal fruit chutney

Fish & Seafood Selection

Thai-Style Calamari & Sicilian Black Mussels
Sautéed with shallots, fresh chilli, ginger, coconut, and fragrant green curry

Sautéed King Prawns
with confit heirloom cherry tomatoes, fresh herbs,
and a chenin blanc butter sauce

Pan-Seared Grey Meagre
Braised fennel and sauce Vierge

Vegan & Vegetarian

Moroccan Vegetable Tagine (V)
Sweet potato, cauliflower, and roasted peppers,
harissa and herb-infused couscous

Traditional Christmas Carvery

Traditional Roast Whole Turkey
Chestnut and sage stuffing, pigs in blankets, shallot and thyme jus
and cranberry sauce.

Slow-Roasted Prime Rib of Beef
Yorkshire puddings and a rich red wine jus

Menu continues on next page

Accompaniments

Home-Style Baked Potatoes
with fennel seeds and roasted tomatoes

Potato & Spinach Gratin
finished with a rich parmesan cream

Honey-Glazed Roasted Root Vegetables

Seasonal Green Vegetables
Broccoli, French beans, courgettes, leeks, brussels sprouts, finished with herb oil

Indian Station

Murgh Makhani (Butter Chicken)
Tender chicken tikka in a rich tomato, butter and fenugreek sauce

Lamb Rogan Josh
Slow-braised lamb with kashmiri spices and yoghurt

Jeera Vegetable Pilaf
Fragrant basmati rice with cumin and whole spices

Mapo Aubergine (V)
Aubergine braised with sichuan pepper, chilli, garlic and fermented black beans

Crisp Poppadoms
Served with mango chutney, mint raita, lime pickle and tamarind chutney

Asian Bites & Dim Sum

Sweetcorn & Spinach Samosas

Crispy Vegetable Spring Rolls

Steamed Vegetable & Shiitake Mushrooms Gyoza
Miso and ginger dipping sauce

The Grand Festive Dessert Atelier

An exquisite display of handcrafted pastries,
elegant desserts and seasonal creations.
Featuring fresh fruit selections and live dessert specialities

Chocolate Fountain Experience
with fresh fruits, mini doughnuts and marshmallows

Ice Cream & Sorbet Bar
A selection of premium ice creams and refreshing sorbets

€95 per person (incl. VAT)

Includes half bottle of wine, half bottle of water and coffee per person

6–12 years €35 (incl. VAT)

Children Under 6 dine free

A children's menu is also available

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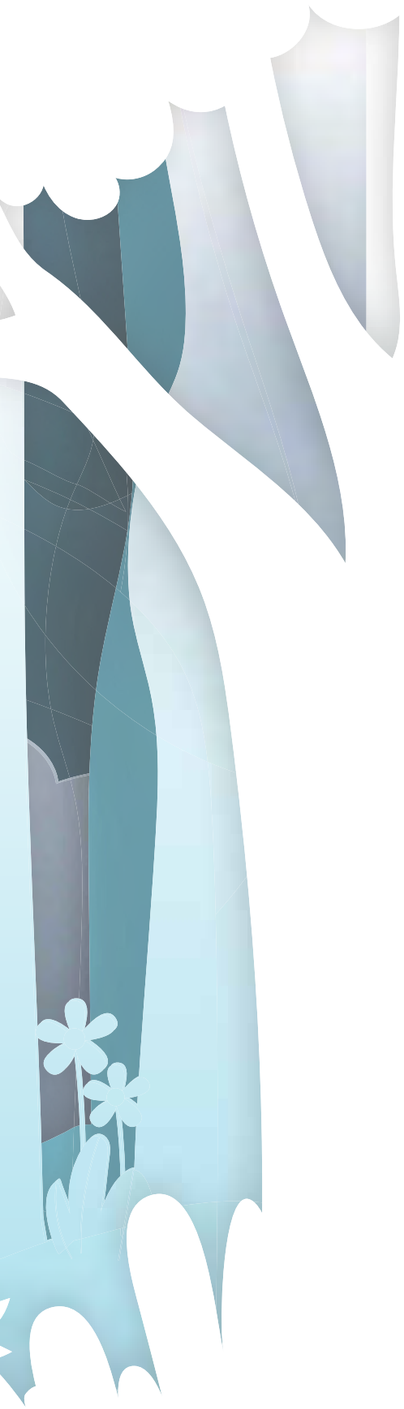

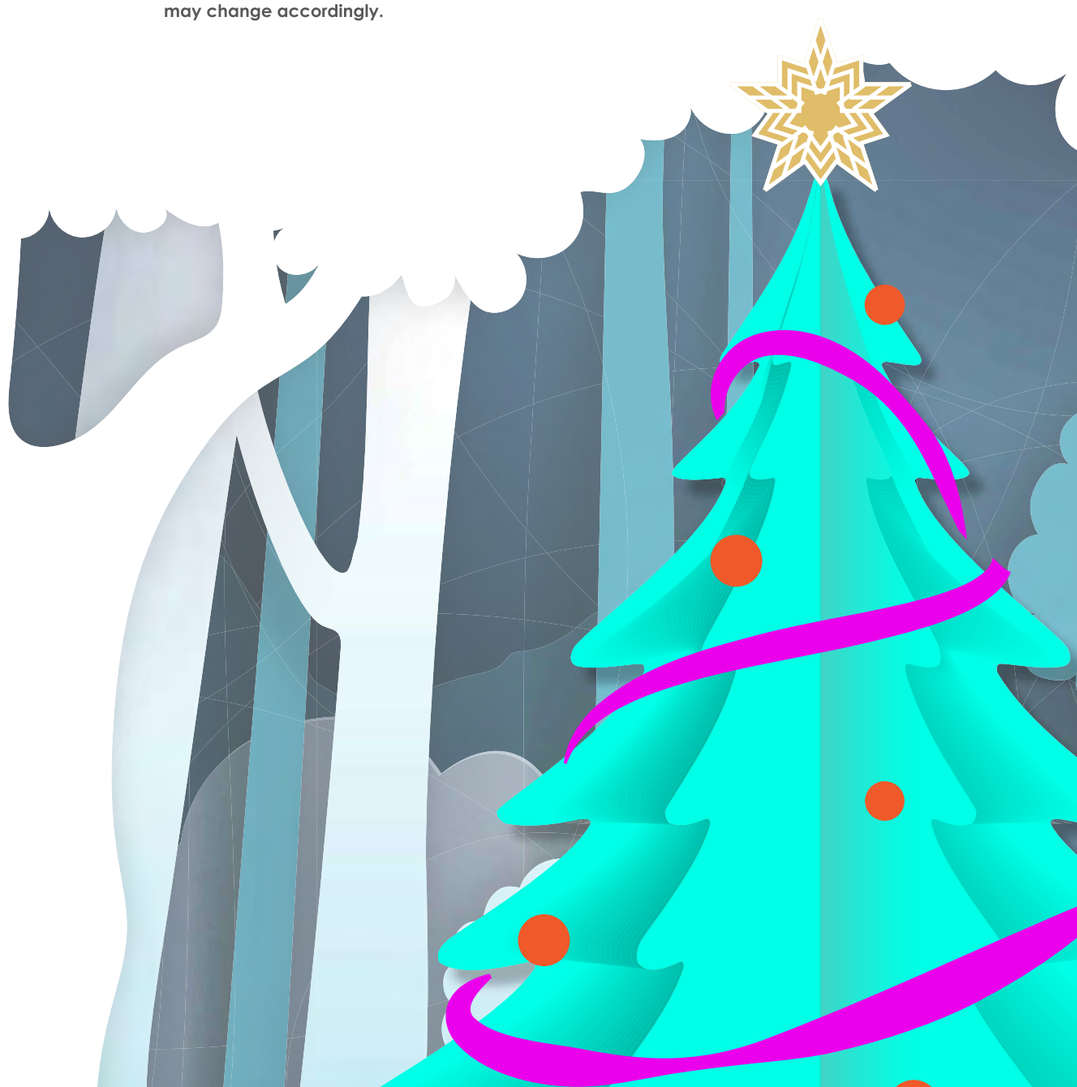

NEW YEAR'S EVE MENU

The Garde Manger

A sophisticated selection of seasonal salads,
crisp starters and delicately marinated vegetables.
Enhanced with artisanal charcuterie,
premium infused oils, house-crafted dressings.

Artisan Charcuterie & Antipasti

Parma ham, freshly carved to order

Italian salumi, house-cured coppa & pancetta

Grilled vegetables, olives and traditional antipasti

International Cheese Experience

A curated selection of local and international cheeses.
Featuring baked brie in puff pastry with stewed apples,
served with chutneys, crackers, grissini, toasted nuts and grapes.

Cured Fish Selection

A refined display of Mediterranean cured fish, complemented by:

Dill & wholegrain mustard dressing

Miso, honey & soy glaze

Ginger & orange dressing

Mediterranean Fish & Seafood

Selection of marinated seafood and shellfish & citrus-cured salmon.

Live Sushi

An elegant showcase of freshly prepared crafted
live by our Asian chefs,
Selection of sushi, wakame salad, pickled ginger, soya and wasabi

Seasonal Soup Selection

Rustic Umbrian Chickpea Soup (Minestra di Ceci) (V)
Toasted garlic croutons

Thai Green Seafood Soup
Prawns & mussels in fragrant coconut broth

Artisan Pasta Kitchen

Hand-Layered Festive Lasagne
Veal & Maltese sausage ragù, tomato & basil sauce,
béchamel & mozzarella crust

Orecchiette Allo Scoglio
Sicilian-style mussels & prawns in tomato fondue,
basil & extra virgin olive oil

Semi-Baked Potato Gnocchi (V)
Srtichoke & almond cream, fior di latte mozzarella

Main Courses Station Display

Greek-Style Roast Chicken
Free-range chicken, yoghurt, honey & lemon marinade

Grilled Artisan Pork Sausages
Coriander seed & garlic, wholegrain mustard & fruit chutney

Chef's Seafood & Grill Selection

Italian-Style Sautéed Octopus & Calamari
mediterranean herbs, garlic & olive oil

Grilled King Prawns
garlic herb butter, sauvignon Blanc reduction & lemon oil

Oven-Baked Norwegian Salmon
dill & chili marinade, white wine cream sauce

Vegetarian & Vegan Selection

Red Kidney Bean & Chestnut Bake (V)
slow-cooked seasonal vegetables with herb crust

Traditional Carvery Selection

Slow-Roasted Porchetta
fennel & herb rub, green apple & apricot compote

Slow-Roasted Prime Rib of Beef
Yorkshire puddings & red wine jus

Seasonal Accompaniments

Herb-Roasted Potatoes
confit garlic & Provençal herbs

Creamed Potatoes
baby spinach, wild mushrooms & fresh sage

Honey & Thyme-Glazed Parsnips & Swede (V)

Seasonal Garden Vegetables (V)

Menu continues on next page

Indian Kitchen

Kadhai-Spiced Duck with Black Pepper
Mongolian-inspired aromatic preparation

Slow-Cooked Royal Lamb Curry
traditional Indian spiced gravy

Stir-Fried Mushroom Manchurian
ginger, garlic & soy reduction

Fragrant Basmati Pilaf
coriander infusion

Crisp Poppadoms Selection
mango chutney, mint raita, tamarind chutney & sweet chilli sauce

Asian Dim Sum & Bites

Crisp Golden Samosas
sweetcorn & spinach, mint yoghurt & tamarind dip

Oriental Vegetable Spring Rolls
crispy rice wrapper, sweet chilli dip

Prawn & Ginger Crispy Parcels
light soy & citrus reduction

Steamed Vegetable Gyoza
miso, ginger & soy broth

Dessert Atelier

An exquisite display of handcrafted pastries, elegant desserts and seasonal creations.
Featuring fresh fruit selections and live dessert specialities.

Chocolate Fountain Experience
fresh fruits, mini doughnuts and marshmallows.

Ice Cream & Sorbet Bar
A selection of premium ice creams and refreshing sorbets.

€100.00 per person (incl. VAT)
Includes half bottle of wine, half bottle of water and coffee per person
6–12 years €45.00 (incl. VAT)

Children Under 6 dine free
A children's menu is also available

Please note that this is a sample menu.
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NEW YEAR'S DAY LUNCH

The Garde Manger

A sophisticated selection of sasonal salads,
crisp starters and delicately marinated vegetables.
Enhanced with artisanal charcuterie, premium infused oils,
house-crafted dressings.

Artisan Charcuterie & Antipasti

Parma ham, freshly carved to order

Italian salumi, house-cured coppa & pancetta

Grilled vegetables, olives and traditional antipasti

International Cheese Experience

A curated selection of local and international cheeses.
Featuring baked brie in puff pastry with stewed apples,
served with chutneys, crackers, grissini, toasted nuts and grapes.

Cured Fish Selection

A refined display of Mediterranean cured fish, complemented by:

Dill & wholegrain mustard dressing

Miso, honey & soy glaze

Ginger & orange dressing

Mediterranean Fish & Seafood

Selection of marinated seafood and shellfish & citrus-cured salmon.

Live Sushi

An elegant showcase of freshly prepared crafted live
by our Asian chefs,
Selection of sushi, wakame salad, pickled ginger, soya and wasabi

Seasonal Soup Selection

Rustic Umbrian Vegetable Soup (V)

Toasted garlic croutons & pecorino cheese

Imperial Thai Green Seafood Soup

Velvety coconut broth with prawns & mussels
finished with Thai basil

Artisan Pasta Kitchen

"Grandma's Recipe" Festive Lasagne

veal, pork sausage & pancetta, tomato fondue,
local ricotta, béchamel & mozzarella

Orecchiette Allo Scoglio

Sicilian-style seafood ragù, cherry tomato, basil & garlic

Baked Potato Gnocchi (V, N)

wild mushrooms, artichokes, almonds & truffle cream
mozzarella & pecorino crust

Main Courses Station Display

Greek-Style Roasted Chicken

free-range chicken leg & breast
lemon confit, garlic, yoghurt & oregano marinade

Grilled Maltese-Style Pork Sausages

wholegrain mustard & fruit chutney

Chef's Seafood & Grill Selection
Sautéed Octopus & Calamari

cherry tomatoes, taggiasca olives, garlic, caper berries & fresh herbs

Grilled Argentine King Prawns

garlic, cherry tomatoes, fresh herbs & sauvignon Blanc reduction

Lightly Marinated Norwegian Salmon Medallions

chive & ginger root-infused fish cream sauce

Vegetarian & Vegan Selection

Hearty Vegetable & Legume Bake (V)

slow-simmered seasonal vegetables with chestnut & herb crust†

Traditional Carvery Selection

Slow-Roasted Porchetta

fennel seed & herb rub, aromatic jus & fruit relish

Slow-Roasted Prime Rib of Beef

Yorkshire puddings & red wine jus

Seasonal Accompaniments

Rosemary & Garlic Roasted Potatoes (V)

extra virgin olive oil

Creamed Potatoes(V)

confit garlic & sun-dried tomatoes

Honey & Thyme-Glazed Carrots & Parsnips (V)

Sautéed Seasonal Green Vegetables (V)

herb butter

Menu continues on next page

Indian Station

Konkan-Style Spiced Duck Sukka
aromatic dry-fried duck with traditional coastal spices

Murgh Malai Korma
tender chicken in a mild creamy cardamom & cashew sauce

Punjabi Seasonal Vegetable Sabzi
slow-cooked mixed vegetables with traditional north Indian spices

Wok-Tossed Mushroom Fried Rice
soy-infused rice with garlic, ginger & sesame

Crisp Poppadoms Selection
mango chutney, mint raita, tamarind chutney & sweet chilli sauce

Asian Bites & Dim Sum

Golden Sweetcorn & Spinach Samosas
mint yoghurt & tamarind dip

Crispy Vegetable Spring Rolls
sweet chilli & soy dip

Prawn & Ginger Filo Parcels
light soy reduction

Steamed Vegetable Gyoza
miso & ginger dipping broth

The Grand Festive Dessert Atelier

An exquisite display of handcrafted pastries,
elegant desserts and seasonal creations.
Featuring fresh fruit selections and live dessert specialities.

Chocolate Fountain Experience
fresh fruits, mini doughnuts and marshmallows.

Ice Cream & Sorbet Bar
A selection of premium ice creams and refreshing sorbets.

€90.00 per person (incl. VAT)
Includes half bottle of wine, half bottle of water and coffee per person
6–12 years €40.00 (incl. VAT)

Children Under 6 dine free
A children's menu is also available

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