



Christmas
at
Country Terrace

Staff Party Nights - Christmas Eve Gala Dinner
Santa at Christmas Day Lunch - New Year's Eve Gala Dinner
New Year Early Hours - Open Air Celebrations

Christmas
at
Country Terrace

Staff Party Menu 1 (€35)

Canapes

Green Pea Samosas

Golden fried samosas filled with a velvety green pea purée, delicately seasoned with cumin and coriander, presented with a cool yoghurt and herb emulsion.

Camembert Bites

Delicate morsels of breaded Camembert, fried to a perfect crisp, accompanied by a tart cranberry and port reduction.

Herb-Marinated Chicken Kebab

Succulent cubes of chicken marinated in Mediterranean herbs and spices, flame-grilled and served with a light yoghurt and lemon dressing.

Handcrafted Beef Meatballs in Velvety Tomato Jus

Artisan beef meatballs gently braised in a velvety tomato jus scented with fresh herbs and olive oil.

Pasta Buffet

Garganelli con salsiccia

Fresh penne pasta, buttery sage, cherry vine tomatoes and deconstructed Italian sausage.

Retangoli al salmone

Ravioli filled with in-house smoked salmon, garlic and onions, Sauvignon Blanc tossed in a creamy salmon sauce.

Fiocchi formaggio e pere al pesto alla trapanese

Fresh pasta filled with 24-month aged Parmigiano Reggiano and pear confit, flavour from sun-dried tomatoes, almonds, garlic and rosemary making it a twist on traditional pesto.

Risotto cremoso alla zucca

Risotto, pumpkin purée, rosemary, garlic, onion and vegetable broth.

Dessert

Mixed berries frangipane, chocolate éclair and pistachio soufflé in chocolate cup.



Christmas
at
Country Terrace

Staff Party Menu 2 (€46)

First Course

Burrata mozzarella da Puglia

Classic crispy flatbread, mixed leaf salad, roasted pine nuts and basil oil, cherry tomato, pearl onion and balsamic pearls. Served with edible flowers and pea shoot.

Pappardelle with ragù

Homemade pappardelle tossed in a tomato beef ragù, garlic and herb sauce.

Balanzoni al parmigiano Reggiano, al pesto San Giovannese

Fresh pasta filled with Parmigiano, tossed in 24-month aged Parmigiano, pecorino cheese, fresh basil, pine nuts and Gozo extra virgin olive oil.

Linguine al nero di seppia

Linguine tossed with garlic, cherry tomatoes, mint, lemon juice and squid ink.

Main Course

Beef 'tagliata' (300g)

Flame-grilled UMI AAA Black Angus flank steak served with shavings of Parmigiano and rucola.

Chicken mushroom velouté

Pan-roasted chicken with onions, garlic and chestnut mushrooms, finished with Parmesan cheese and parsley.

Wild boar tenderloin

Pan-seared fillet of wild boar with onions, mushrooms, garlic and herbs, finished with port wine jus.

Fresh salmon (Norwegian)

Pan-roasted, served with prawn and seafood bisque, herb and garlic, finished with creamy lemon sauce (separate).

Dessert

Caramelised banana with cream cheese vanilla mousse
Topped with caramelised walnuts and gianduja shavings.



Christmas
at
Country Terrace

Staff Party Menu 3 (€50)

First Course

Velouté of carrot and blood orange soup

Carrots, onion and potato, vegetable broth, cumin seeds and coriander, olive oil and blood orange juice.

A trio of cured salmon

Beetroot, citrus and dill, cilantro and tequila salmon gravlax served with ponzu sauce, black sesame seeds, wasabi and ginger.

Bauletti con ricotta di pecora e pistacchio di Sicilia

Fresh ravioli filled with sheep cheese and pistachio, blanched in a light butter sauce with pine nuts and parsley.

Tortello con ragù di cinghiale

Fresh ravioli filled with wild boar ragù tossed with extra virgin olive oil, cherry vine tomato and sage.

Main Course

Black Angus prime ribeye (350g)

Grilled UMI prime ribeye steak. Can be served with either red creamy peppercorn sauce, gorgonzola sauce, creamy mushroom sauce, Jack Daniels sauce (lactose free).

Chicken roulade

Pan-seared corn-fed chicken breast, wrapped in pancetta, filled with brie cheese, with cranberry sauce.

Duck

Pan-roasted duck breast, wild berry, ginger and port reduction.

Seabass (Spnot)

Cartoccio, with white wine, garlic and tomato velouté, fennel and lemongrass.

Dessert

Crunchy hazelnut wafer

Hazelnut base, chocolate crumble cubes, hazelnut cream topped with roasted hazelnuts and melted ganache.



Christmas
at
Country Terrace

Staff Party Menu 4 (€68)

First Course

Frittura di mare

Deep-fried panko-breaded prawns with lemon and ginger, and deep-fried beer-battered local calamari, served with tartar sauce.

Fusilloni al controfiletto

Pasta, onion and garlic with cuts of dry-aged striploin in a creamy spinach sauce.

Ravioli di cervo ai funghi chanterelle

Fresh ravioli filled with venison, shallots and butter, thyme and sage, chanterelle mushrooms, Sauvignon Blanc, chopped walnuts and a dash of cream.

Risotto all'amarone

Vialone Nano rice, onion, Parmesan cheese and Amarone della Valpolicella.

Main Course

USDA prime dry-aged ribeye steak

Can be served with either red creamy peppercorn sauce, gorgonzola sauce, creamy mushroom sauce, Jack Daniels sauce (lactose free)

Kangaroo

Pan-roasted strip fillet of kangaroo with garlic, onions, mushrooms and a dash of cream, finished with vintage 10-year-old ruby port wine.

Chicken stir-fry

Pan-fried corn-fed chicken breast with mushrooms, bell peppers, green onions and garlic, finished with oyster and soy sauce.

Grilled fresh local calamari

Grilled calamari served with lemon butter sauce.

Dessert

Chocolate roasted peanuts and toffee cheesecake-flavoured mousse

Served on a salted caramel toffee crunchy base topped with honey-roasted peanuts and hazelnut chocolate.



Christmas
at
Country Terrace

✦ **Christmas Eve Gala Dinner Menu (€80)** ✦

Butternut and pear soup

Butternut squash, pears, onions, garlic, oil, vegetable broth, ginger and maple syrup.

Mushroom velouté

A silky velouté of onion, button, chestnut and chanterelle mushrooms, finished with dried marjoram and fresh cream.

Lobster and crab bauletts

Fresh pasta parcels filled with lobster and crab, finished with a silky lobster bisque.

Triangolo di ricotta e tartufo

Delicate ricotta and truffle ravioli, blanched in a light butter sauce with porcini mushrooms and a sprinkle of fresh parsley.

Lemon Sorbet

USDA prime dry-aged boneless strip steak

Grilled prime striploin served with Béarnaise sauce.

Stone bass en croûte

Fresh stone bass fillet nestled in spinach, local ricotta and lemon zest, wrapped in puff pastry and served with hollandaise sauce.

Dessert

Winter Harmony

A celebration of the winter season, a delicate chocolate ornament revealing a smooth hazelnut praline heart encased in a crisp gianduja shell, resting atop a dark cocoa sablé, complemented by silky chocolate mousse, caramelised hazelnuts and a gold-dusted snowflake.



Christmas
at
Country Terrace

Christmas Day & New Year's Day

On Christmas Day we are open for lunch, **with Santa joining us to take photos with patrons and give children a lovely gift.** On New Year's Day we are open for both lunch and dinner and **on both days we'll be serving a fabulous à la carte menu.**



Christmas
at
Country Terrace



2026

Christmas
at
Country Terrace

New Year's Eve Gala Dinner (€97)

Prosecco welcome drink

Black Angus beef carpaccio

Smoked slightly roasted cracked pepper Black Angus beef, Gozo extra virgin olive oil, Parmigiano Reggiano, rucola and cherry tomato vine. Served with pea shoot and edible flowers.

Sweet potato and apple soup

A velvety blend of sweet potato, apple, onion and garlic, infused with ginger, coriander, smoked paprika, and finished with coconut milk and apple cider.

Pancotti al mascarpone

Fresh mascarpone-filled ravioli, dressed with a velvety limoncello and pecorino cream sauce.

Lemon Sorbet

Beef Wellington

Pan-seared AAA Black Angus beef fillet nestled in Parma ham, mustard and mushrooms, wrapped in puff pastry and sesame seeds. Served with a classic red wine Bordelaise jus.

Dessert

Midnight 2026

A silky vanilla panna cotta with a touch of orange cinnamon, crowned with a dark chocolate "2026" and surrounded by cinnamon-poached apples, fresh raspberries and hazelnut crumble. A refined yet comforting finale to the year.



A Country Terrace Christmas Awaits

Another year is drawing to a close, and soon we will be welcoming 2026 with open arms. As the festive season approaches, our team is already busy preparing for the most anticipated time of the year.

This is the season of giving and sharing, a moment when family and friends come together to enjoy meaningful time away from the rush of everyday life. It is a period for genuine, heartfelt celebrations.

At Country Terrace Restaurant, we are proud to present our festive celebration menus for this year. Whether you are planning a stand-up gathering or a sit-down event, indoors or al fresco, our team has crafted a selection of flexible menus designed to give you every possible option. These menus highlight the elegance of our restaurant and the culinary craftsmanship of our chefs, offering a wide choice of specialties carefully prepared to satisfy every palate.

Whether you are after a relaxed and casual occasion or an event with a touch of extra flair, we are here to bring your vision to life. We cater for a variety of setups in a joyful atmosphere that is both impressive and uniquely ours.

Make this festive season truly memorable with our enchanting dining experiences and savour the moments that matter, surrounded by dishes created to delight.

We look forward to welcoming you to Country Terrace Restaurant and sharing the magic of this season together as we head towards 2026.

Wishing you all the very best,

Kind regards,



Joseph Mercieca Msc



**Country Terrace - Lounge Bar & Restaurant Triq iz-Zewwieqa,
Mgarr GSM 1433 (3mins drive from Mgarr Harbour)**

T: 2155 0248 M: 9944 6833 AI T: +356 2034 1765

W: www.country-terrace.com E: info@country-terrace.com

