



*Palazzo
Capua*

Buffet Menu A

An array of natural salads & antipasto,
selection of cured meat platters
& home marinated fish
condiments, dressings & pickles

Selection of bread rolls & local bread

European cheese display with nuts, dried fruits & condiments

Pasta station

Ricotta, mushroom & bacon cannelloni

From the soup pot

Woodland mushroom soup

Hot Buffet

Scottish salmon with calvados cream sauce
Roast lamb, balsamic & puy lentil jus
Pan-fried chicken escallops with mushroom jus

Roast root vegetables
Creamy braised cabbage & peas
Ginger & turmeric forked potatoes

From the carving station

Thai herb rubbed beef

Desserts

A selection of flans, gateau, fresh fruit,
textures & creams in glasses

€33.50 per person



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Buffet Menu B

An array of natural salads & antipasto,
selection of cured meat platters
& home marinated fish,
condiments, dressings & pickles

Selection of bread rolls & local bread

European cheese display with nuts, dried fruits & condiments

Pasta station

Fusilli tossed in spinach, shrimps & curry cream

From the soup pot

Broccoli & pear soup
with crumbled gorgonzola

Hot Buffet

Duo of fish with lobster veloute
Grilled beef mignons with goat's cheese glaze
Pot roast chicken with barlotti beans and pancetta

Baked Mediterranean vegetables
Buttered turnips & carrots
Thyme roast potatoes

From the carving station

Baked pork shoulder in short crust pastry
with grain mustard jus

Salmon & Spinach caulibiac

Desserts

A selection of flans, gateaux, fresh fruit,
textures & creams in glasses

€37.00 per person



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Partly Plated Menu A

A selection of Antipasti



Rigatoni
with pancetta, broccoli
& black olives in tomato fondue



Buffet main course

Cajun seasoned salmon on spinach cream sauce

Pork stew with dried apples & calvados

Roast lamb on a bean & rosemary ragout

A selection from the market steamed vegetables

Pilaf

Roast Maltese potatoes



Warm grannies apple pie
with vanilla ice-cream

€29.00 per person



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Partly Plated Menu B

Goat's cheese & black olive terrine
wrapped in grilled aubergines
bouquet of lettuce, balsamic & lentil dressing



Penne in red pesto sauce



Buffet main course

Baked grouper on Mediterranean salsa

Chicken casserole
with mushrooms & black eye beans flavoured with rosemary

A selection of market steamed vegetables
Roast Maltese potatoes
Herb cous cous



Fresh fruit cheese cake served
with berry compote

€32.50 per person



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Plated selector menu

Cold starters

Fish starters

Squid & mussel salad on crispy leaves & salsa verde	€5.50
Grouper parfait served with herb remoulade, petit salad garnished with caviar	€6.00
Prawn & crab cake on a Thai coconut cream served with Asian salad in a crispy basket	€6.10
Fresh swordfish carpaccio served with rocket salad, parmesan shavings, cracked three peppers, rock salt & Wardija extra virgin olive oil	€7.55
Smoked salmon & prawn terrine with lemon remoulade garnished with caviar	€9.50
Salmon, prawns, basil & mascarpone parfait, lime roulade	€10.25
Russian standard marinated fresh salmon with citrus, dill honey & grain mustard dressing	€11.20
Five spice marinated prawns, served with Thai marinated vegetables	€11.20
Seasonal vegetable salad in crispy basket with Japanese dressing	€11.20
Prawn & chorizo salad with marinated vegetables in coriander oil	€12.10
A mixture of tiger, cold water prawns avocado & pink salad tossed with lime dressing	€18.50



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Meat & poultry starter

Parma ham & melon salad served with strawberry balsamico bianco	€7.10
Asparagus, quail's egg salad, crispy Parma ham & balsamic dressing	€7.55
Home smoked duck with mango chilies on petit salad, coriander & ginger dressing in crispy oriental basket	€8.40
Slices of smoked duck served with tropical fruits, honey & lime dressing	€8.40
Selection of Maltese antipasto & dips served with local bread & galletti	€10.95

Vegetarian starter

Goat's cheese, tomato & aubergines terrine served with balsamic reduction & hazelnut tossed salad	€6.00
Warm goat cheese, spinach, onion flan tossed hazelnut salad, balsamic & lentil dressing	€7.10
Warm breaded goat cheese served with petite salad in crispy basket accompanied by salsa verde & balsamic reduction	€6.95
Marinated feta cheese complimented with charcoal grilled vegetables, roast vine tomatoes & black olive dressing	€6.95



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Soups

Fish soups

Prawn bisque with Parmesan cheese straws	€4.50
Clams, fennel soup flavoured with saffron & garlic bread	€5.10
Fennel & leek veloute with flaked salmon	€5.50
Asian slippery lobster bisque with bacon snippets	€6.00

Vegetarian Soups

Cabbage & apple cream soup with spiced cumin	€3.50
Broccoli & pear soup with spiced almonds	€3.75
Pumpkin & ginger soup with smoked duck	€3.75
Woodland mushroom cream soup	€4.50

Meat & Poultry Soup

Pea & pancetta soup with Parmesan crackers	€3.95
Beef consommé with dark rum & vegetables pearls	€4.50
Roast sweet corn, duck soup flavoured with cinnamon & star anise	€4.75

Pasta

Vegetarian Pasta

Gnocchetti di pasta with broccoli, anchovies & aubergines	€4.50
Orecciette with creamed red pesto & parmesan shavings	€4.75
Mezze penne laced in red pesto cream with parmesan & rucola	€5.50
Serrano & Fontina cheese parcels dressed in oyster mushrooms, Serrano ragout, endive, black pepper & olive oil	€7.95



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Meat & Poultry Pasta

Lasagnette with creamy mushrooms, port wine,
fried chicken liver scented with thyme €5.75

Srtigioloni in pancetta & sun-dried tomatoes cream
served with parmesan shavings €5.95

Risotto
with pumpkin, walnuts, sage butter & grilled quail breast €6.75

Fussili al Olio
with asparagus, cherry tomatoes & pancetta €6.75

Fish Pasta

Mezze penne with artichokes & prawn sauce €5.75

Farfalle tossed with asparagus, prawns, white wine & island herbs €7.95

Penette with creamed red pesto & prawns €8.50

Fresh fish ravioli
served on fresh salmon cream with dill and endive €8.97

Penne rigate with rich marinara sauce €9.10

Main Courses

Fish

Grilled darne of salmon
on vegetables ratatouille, rosti potatoes & spinach cream €16.50

Grilled swordfish
with black olives tapenade, creamed zucchini risotto,
polenta crisp aubergines wedges & caper salsa €17.75

Grilled Mediterranean prawns
with island herbs served on roast tian of vegetables, garlic, €28.10



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Meat & Poultry

Grilled chicken supreme with smoked root vegetables & gratin potatoes	€15.50
Pan-fried bone less quail set on creamed cabbage with bacon lardoons, fondant potatoes, champagne café au lait	€16.50
Grilled medallions of beef fillet complimented with horseradish & chives pommes puree served with smoked bean & mushrooms ragout accompanied with thyme jus	€17.60
Medallions of beef fillet with herb crust served with thyme roasted vegetables, saffron garlic mash potatoes & Barolo wine jus	€16.50
Grilled fillet of beef topped with goat cheese, thyme roasted vegetables, rosti potatoes, grain mustard & balsamic jus	€19.50
Pine nuts & herb crusted beef medallions rosemary roast vegetables, gratin potatoes & red wine jus	€19.95
Roasted duck breast braised cabbage with smoked pork belly, black olive crushed potatoes & red wine jus	€20.75
Maltese style braised rabbit with garlic & thyme own infused red wine reduction, root vegetables & fondant	€21.10
Local braised leg of rabbit with prune & orange stuffed loin served with local fig jus	€23.95
Pan-fried duck breast stir fried vegetables, cardamon, cumin flavoured rice & berry jus	€25.75
Medallions of veal fillet with grilled polenta, roast market vegetables finished with blue cheese sauce	€25.75



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Roast rack of lamb €26.85
topped with black olive powder served with grilled glazed carrots,
dauphinoise potatoes complimented with roast garlic jus

Roast rack of venison €32.20
shallots compote, braised beetroot, juniper berries & black grape jus

Roast pigeon €19.40
set on pea barley risotto with roast shallots thyme & port reduction

Desserts

Bitter chocolate & orange tart €3.95
served with vanilla anglaise

Oven roasted pears praline €4.10
served with anglaise sauce on sesame biscuit with wild berries coulis

Strawberry mousse €4.50
served with mango coulis chocolate shavings, drizzled with red currants

Passion fruit mousse €4.30
with coconut coulis drizzled with red currants

Raspberry vanilla blossom €4.40
wild berries & orange compote

Apple & cinnamon tartatin honey ice-cream €4.50

Hazelnut parfait €4.75
with strawberry compote & anglaise sauce

Rich chocolate tart €4.75
with orange ice-cream & forest berry compote

Chocolate & strawberry mille foglie, €5.75
served with berry & orange compote



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Baked cheesecake,
banana toffee & orange drizzled €6.20

White chocolate mousse €6.75
almond milk shake, thyme biscotti seasonal fresh fruit minestone

Maltese & continental cheese platter €10.60
with grissini and petit salad

Sorbet flavours €3.10

Green apple
Pear & ginger
Champagne
Raspberry
Mango blood orange

