
OKA's
AT THE VILLA

PLATED

MENU ITEMS

Starters

Caramelised Celeriac Velouté, Ġbejna, Flaked Almonds (v)
Ham hock Terrine, Turnip, Apple and Cucumber
Smoked Seabass Rillette, Crème Fraiche, Pickled Radish, Grapes
Fried Brie Cheese, Spiced Red Onion Chutney, Xara Garden Salad (v)
Salt-Baked Beetroot, Whipped Tofu, Dukkha and Dill (vg)

Intermediate

Pumpkin Risotto, Feta Cheese and Crispy Kale
Goat Cheese Ravioli, Brown Butter Sage Emulsion, Broccoli, Chestnut Crumble
Potato Gnocchi, Jerusalem Artichoke Cream and Hazelnut
Rigatoni with Mushroom Ragout, Parmigiano Cracker, Tarragon Oil

Mains

Roasted stuffed Turkey Breast with Apricots and Pistachio, Cranberry Sauce
Duck Breast, Juniper Braised Red Cabbage, Five Spice Jus
Meagre, Leek Fondue and Dashi Seaweed Beurre Blanc
Grilled Fillet, Black Garlic, Persillade, with Bordelaise Jus
Portobello Mushroom Pithivier, Spinach, Shiitake Reduction Sauce (vg)
**All Main Courses Served with Festive Trimmings*

Desserts

Warm Apple Crumble, Cinnamon Ice-cream
Mince Pie Cheesecake, Brandy Cream
Selection of Cheeses, Chutney and Crackers
Mulled Wine Pannacotta, Warm Winter Berries (vg)

3 course €50.00pp
Supplement of €5.00pp on Beef Fillet

4 courses €58.00pp
Supplement of €5.00pp on Beef Fillet

Should the set menu not align with your dietary requirements, our team will be pleased to provide appropriate alternatives.