XARA CATERING

CHRISTMAS EVE
EARLY BREAKFAST MENU

JUICES AND BEVERAGES
Mulled Wine Spiced with Cinnamon and Cloves
Fresh Orange Juice, Grapefruit Juice,
Apple Juice, Pineapple Juice
Selection of Tea, Coffee, Decaffeinated
Coffee, Hot Chocolate and Herbal Teas

HEALTHY CORNER
Home Made Muesli with Wild Berries,
Cornflakes, Crunchy Nut, Honey and
Hazelnut Granola, Cinnamon Stewed
Apricots, Fruit Yoghurt, Plain Yoghurt
Walnuts and Hazelnut

SELECTION OF ITALIAN CHARCUTERIE AND SMOKED FISH
Salmon Gravlax, Assorted Salamis, Parma Ham
Gammon, Smoked Turkey

CHEESE SELECTION
Brie, Provolone, Edam Cheese,
Grana Padano, Cranberry Cheddar
and Gozo Goat Cheese

LIVE PANCAKE STATION
Maple Syrup, Gianduja and Vanilla Custard
Berry Compote

SEASONAL FRESH FRUIT
Fresh Fruit Salad
Cantaloupe Melon, Pineapple, Grapes,
Apples, Fresh Berries, Grapefruit, Plums,
Kiwi and Oranges

HOT FOOD
Scrambled Eggs
Boiled Eggs
Poached Eggs Benedict
Grilled Angus Beef Medallions, King Oyster
Mushrooms and Mould Wine Jus
Grilled Smoked Bacon and Cumberland Sausages
Grilled Tomatoes and Mushrooms
Hash Brown and Baked Beans
Baked Brie with Apple and Blueberry Compote

LIVE OMELETTE STATION
Ham, Cheese, Tomatoes, Smoked Salmon,
Onions, Mushrooms, Capsicums and Fresh Herbs

BAKER'S BASKET
Sfoliatella with Custard and Lemon Ricotta
Croissants, Pain au Chocolate, Custard
and Raisin Pinwheels, Maltese Pastizzi,
Selection of Homemade Bread and
International Bread and Rolls
Warm Chestnut, Compote,
Chocolate Muffins,
'Imqaret' drizzled with Honey

€39.50PP | €17.50 PER CHILD (UP TO 12 YEARS)

RECEPTION

MENU A

Selection of Cold Canapés

Medjool Dates Stuffed with Goat's Cheese Mousse and Crushed Pistachio (v)
Chicken Mousse, Fried Capers, Pickled Shimei Mushroom
Cured Sea Bream, Fried Capers, Lemon Jel and Dill Sponge
Beef Pastrami, Bourbon Jel and Berry Textures
Porcini Royale Tartlet Toasted Hazelnut (v)
Butternut Hummus, Vegetable Ash Bun, Crumbled Feta and Candied Walnuts (v)
Piperade and Pomegranate en Croute

Selection of Hot Canapés

Philippine Style Pork Skewers Sweet and Sour Sauce
Battered prawn with Sticky Garlic and Lemon Dip
Spiced Chicken Quesadilla Romesco Sauce
Mini Beef Slider Caramelised Onion Mould wine Ketchup
Black Truffle Mozzarella Balls Rosemary Cream Sauce (v)
Mini Pita Pockets with Lamb and Feta Cheese

Selection of Flying Buffet

Butternut Squash Risotto, Sage, Parmesan,
Blood Orange reduction and Amaretti Crumble

Buttered Chicken Curry, Basmati Rice Coriander Cress

Selection of Desserts

Salted Pretzel Brownie Chocolate Mousse
Pistachio Tiramisu
White Chocolate Cake Lollipops

€36.00pp for a minimum of 100pax
at Xara Lodge

RECEPTION
MENU B

Selection of Cold Canapés
Aubergine Caviar Croute Feta Crumble Pomegranate
Prawn Tartare on Lemon Short Bread
Pani Puri Mint Chutney and Tomato Salsa
Salmon Ceviche Bridge Roll With Dill Mayo
Pea Mousse Tartlet, Smoked Eel Sweet Sour Red Shallot
Beef Medallion, Onion Lebnah, Oatmeal Biscuit

Selection of Hot Canapés
Mussel Monte Mare roasted Garlic and Potato Espuma Crispy Guanciale
Thai Fish Cake Green Curry Sauce
Korean BBQ style Pork Belly
Chicken and Cheese Quesadilla Curry Ketchup
Sticky Duck Gyoza with Sesame Seeds and Coriander Cress
Brie Shallots and Blueberry Chutney turnover
Philippine BBQ Pork Skewers
Cured Duck Breast Medallion Chilli and Mango Salsa
Honey Glazed Turkey Skewers with Spiced Berry Jus
Spiced Chicken Skewer with Mint Chutney

Selection of Flying Buffet
Black Rice Risotto Forest Mushroom Chevre Espuma
Tortelli Zucca Pecan Parmesan Cream Sauce
Beef Stroganoff served with Pilaf Rice

Selection of Desserts
Mince Pie Cheesecake
Doughnuts with Custard and Jam
Mini Christmas Log

€38.50pp for a minimum of 100pax
at Xara Lodge

BUFFET MENU

Festive Grazing Table

Gammon, Salami, Mortadella, Serrano Ham
Black Tea and Citrus Cured Salmon with Fresh Dill, Miso Aioli
Grana Padano, Gorgonzola, Pecorino
Baked Brie with Apple and Blueberry Compote
Provola Cheese Mushroom and Truffle in Puff Pastry
Cherry Tomatoes, Olives and Grapes
Dried Fruits, Biscuits, Home Made Focaccia, Grissini
Fresh Baked Bread Rolls, Local Olive Oil
Selection of Mediterranean Dips

Hot Buffet Station

Sicilian Beef Lasagne with Ricotta Cheese
Seared Chicken Thighs Sage and Cranberry Chicken Jus
Pan Roasted Sea Bream, Mussel Prawn Tarragon Beurre Blanc
Braised Beef Brisket Wild Berry Jus
Roasted Root Winter Vegetables with Garlic and Fresh Thyme
Baked Potatoes Lemon Rind, Rose Merry Olive Oil

Carvery

Maple Spiced Slow Cooked Pork Collar with Prune Jus

Dessert Station

Mince Pie Cheesecake
Doughnuts with Custard and Jam
Mini Christmas Log

€38.50pp for a minimum of 100pax
at Xara Lodge

ADD-ONS

Selection of Cold Canapés

Almond Macaroon, Cauliflower Cremieux, Peanut Praline Gold Leaf	€1.95
Vegetable Ash Brioche Bun filled with Foie Gras Ganache Modeno Balsamic Glaze White Truffle Spread	€1.95
Burratina Parfait, Datterino Conserve, Black Olive Powder, Tomato Shortbread	€2.05
Marble Scone, Gorgonzola Dolce, Pink Pepper, Local Honey	€2.20
Cured Duck Breast and Chicken Liver Parfait, White Chocolate, Coffee Gel	€2.20
Local Prawns Mosaic, Citrus, Maltese Sour Dough Base	€2.30
Quail Egg, Salmon Trout Caviar, Dill Cream Fraiche, Nasturtium Leaf, Buckwheat Blini	€2.10

Selection of Hot Canapés

Grilled Turkey Skewers aromatic Herb Blend Turkey Butter Sauce	€2.30
Smoked Mackerel Croquettes Beetroot Puree Jam	€2.15
Ham and Swordfish Saltimbocca Mustard Orange Sauce	€2.50
Mini Jacket Potatoes Roasted Garlic Cream Bacon Crust	€1.80
Wild Boar Truffle Turnover, Madeira Butter Sauce	€2.40
Mini Pizza Fine Caponata Kalamata Olives	€1.95
Braised Prawn Dumplings, Ginger, Soy, Spring Onions	€2.30
Chinese Glazed Beef Skewer	€4.00

Selection of Flying Buffet

Wild Mushroom Tartufo Ravioli Parmesan Espuma	€4.20
Braised Beef Brisket Salsify Confit Herb Gremolata	€4.20
Ravioli Cacio Cheese Tomato Froth Basil Oil	€3.50

FOOD STALLS

Xara's Cherished Grazing Table - €17.00pp

Gammon, Salami, Mortadella, Serrano Ham
Black Tea and Citrus Cured Salmon with Fresh Dill, Miso Aioli
Grana Padano, Gorgonzola, Pecorino
Baked Brie with Apple and Blueberry Compote
Provola Cheese Mushroom and Truffle in Puff pastry
Cherry Tomatoes, Olives and Grapes
Dried Fruits, Biscuits, Home Made Focaccia, Grissini
Fresh Baked Bread Rolls, Local Olive Oil
Selection of Mediterranean Dips

Trio of Carved Meat - €13.50pp

Slow-Cooked Beef Brisket, Mulled Wine Jus
Sweet Spiced Cured Roast Pork Collar with Aromatic Herbs
Char-Grilled Spatchcock Chicken, Lemon and Thyme Yogurt
Panache of Root Vegetable with Fresh Cranberries
Roast Potatoes Parsley Gremolata or Sundried Tomato Gremolata

Fish Table - €11.00pp

Baked Whole Meagre
Served with Xara Garden Winter Vegetables
Spinach and Parsley Salsa Verde

Pasta Carbonara Table €8.50pp

Casarecce Carbonara tossed in Whole Grana Wheel
Guanciale and Egg Yolks

FOOD STALLS

Taco Station - €9.95pp

Tacos with Tomato, Coriander, Mexican Cheese, Lime Crème Fraiche, Chillies and Avocado

Pulled Chicken

Black Beans

Avocado

Pico di Gallo

Sour Cream

Slow cooked Beef Shank

Adabo Sauce

Cilantro Lettuce

Dessert Table - €10.00pp

Paris-Brest

Mandarin Meringue with Pink Peppercorns

Mini Baba Au rum

Macaroon Tower

Live Crepe Suzette with Orange and Grand Marnier

PLATED

MENU A

Roasted Pear, Honey Gorgonzola Mousse
Hazelnut Ruccola
Brioche Croutes
Mint Vinaigrette

Ravioli Zucchini
Pecorino, Anchovy, Lemon Crumble

Pan Seared Red Snapper
Tarragon Infused Mash
Grilled Asparagus
Shrimp Creole Sauce

Sour Cherry and Almond Tart
Vanilla Cremeux, Dried Meringue
Cherry Compote

€58 PP | MINIMUM OF 100 PAX
AT XARA LODGE

PLATED

MENU B

Ham Hock and Root Vegetable Terrine
Pickled Vegetables, Mixed Leaf Salad
Shallot and Mustard Dressing

Risotto
Jerusalem Artichoke, Sage Risotto, Parmesan, Root Vegetable Crips

Roast Beef Fillet Medallion
French Onion Tart,
Roasted Carrot Sage Infused Cauliflower Puree
Nasturtium Leaf Aioli
Madeira Jus

Milk Chocolate Mousse
Hazelnut Praline
Candied Orange Salted Pretzel

THE XARA LODGE €60 PP | MINIMUM OF 100PAX
AT XARA LODGE

PLATED

MENU C

Mediterranean Grilled Vegetables Roulade
Burrata Foam, Black Olive Powder, Basil Oil
Mixed Leaves

Risotto
Buttery Prawn Risotto, Fresh Dill, Caramel Fish Sauce
Macadamia Nut Shavings

Turkey Breast
Sage Farce Roulade
Compressed Beetroot
Fondant Potatoes
Broccoli Rub
Turkey Jus

Mascarpone Drunken Fruit filling
Almond Cake, Cinnamon Crémeux
Raspberry Gel

THE XARA LODGE €55 PP || MINIMUM OF 100PAX
AT XARA LODGE

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