



CORINTHIA

ST GEORGE'S BAY  
MALTA

I'M DREAMING OF A

Corinthia  
*Christmas*

CHRISTMAS BROCHURE

2024/2025



*'Tis the Season*

where all your **dreams**

will **come true** at

Corinthia St. George's Bay



## Christmas at Corinthia is a magical time.

Join us, won't you, in elegant banquets and bespoke events,  
and let us add a touch of magic to your holiday season.

### **BOOKING TERMS & CONDITIONS**

RESERVATIONS FOR CHRISTMAS EVE, CHRISTMAS DAY, NEW YEAR'S EVE AND NEW YEAR'S DAY MAY BE MADE EITHER VIA **TELEPHONE + 356 2137 4114** OR

VIA **EMAIL ON [FBBOOKINGS.STGEORGES@CORINTHIA.COM](mailto:FBBOOKINGS.STGEORGES@CORINTHIA.COM)**

FULL PAYMENT TO BE EFFECTED WITHIN 48 HOURS OF PLACING A RESERVATION. PRICES QUOTED ARE INCLUSIVE OF VAT. IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, KINDLY SPEAK TO OUR STAFF BEFORE YOU ORDER YOUR FOOD AND DRINKS.



*Christmas Eve*  
Buffet Dinner

**TUESDAY 24 DECEMBER 2024**

ADULTS: €50

CHILDREN (6-11 YRS): €25

LIVE ENTERTAINMENT

## **ANTIPASTI**

A wide selection of Mediterranean antipasti, natural salads, oriental mezzes, terrines, smoked fish, marinated fish and shellfish, grilled vegetables, Italian cold cuts, a selection of sushi and sashimi with pickled ginger, soya sauce and wasabi with a variety of sauces and dressings

## **SOUPS**

Duck and parsnip soup with honey and local thyme scones

Mussels and clam soup finished with ginger and coconut milk

## **PASTA**

Lasagna of octopus, olives and spinach, finished with herbed breadcrumbs

Potato gnocchi with mushrooms, rosemary, Provolone cheese and truffle oil

Paccheri pasta with pulled veal, sundried tomatoes, asparagus and sage pesto

## **FROM THE CARVERY**

Local honey-glazed leg of gammon with papaya and coriander salsa

Roast beef rib-eye, rubbed with mustard and served with garlic and rosemary jus

## **FROM THE CHAFING DISHES**

Grilled panache of fresh fish with clam and baby spinach risotto, prawn bisque

Dutch veal and Parma ham parcels stuffed with marjoram and provola cheese served on roasted root parsnips, truffle cream

Lamb tikka masala served with aromatic rice and chutney

Braised pork cheeks, asparagus tempura, soya glaze

Stuffed portobello mushrooms with sweet potato and broadbeans

Grilled balsamic vegetables

Braised cabbage with bacon

Wilted greens

Roasted new potatoes

## **DESSERTS**

A selection of desserts, flans, tarts, gâteaux, Christmas goodies, mince pies, jellies, compotes, cakes, fresh fruits, waffles and ice cream served with sauces and coulis



*Christmas Day*  
Buffet Lunch

**WEDNESDAY 25 DECEMBER 2024**

ADULTS: €75

CHILDREN (6-11 YRS): €37.50

LIVE ENTERTAINMENT

## **ANTIPASTI**

A wide selection of Mediterranean antipasti, natural salads, oriental mezzes, terrines, smoked fish, marinated fish and shellfish, grilled vegetables, Italian cold cuts, a selection of sushi and sashimi with pickled ginger, soya sauce and wasabi with a variety of sauces and dressings

## **SOUPS**

Smoked hamhock and barley soup, root vegetables and pomegranate

Maltese style fish soup (aljotta) finished with mint, marjoram and rice

Cream of carrot and pumpkin soup, pink paprika pillows

## **PASTA**

Cannelloni with spicy beef ragout, ricotta salata and mascarpone cheese

Gratin potato gnocchi with roasted aubergine, marrows, mushrooms and pecorino cheese

Strozzapreti pasta with rockfish, white wine, basil and cherry tomatoes

## **FROM THE CARVERY**

Traditional roast turkey with stuffing, spicy sausage and cranberry gravy

Slow-roasted fresh beef chuck roll, mushrooms in garlic and pepper corn jus

Roasted whole grouper fish with lemon and garden herbs, white wine and extra virgin olive oil

## **EASTERN MEDITERRANEAN STATION**

Chicken shish taouk, lamb kofta, chicken kofta, spicy beef, oriental rice, selection of sauces

## **FROM THE CHAFING DISHES**

Grilled sea bream with bok choy, fennel and roasted garlic

Grilled lamb chops, braised lamb shanks with red wine, rosemary and juniper jus

Grilled chicken thighs with roasted root vegetables, mustard and thyme jus

Caramelized onions and halloumi cheese risotto

Brussel sprouts

Grilled aubergine and marrows with garlic vinegar

Maltese-style roast potatoes

## **DESSERTS**

A selection of desserts, flans, tarts, gâteaux, Christmas goodies, mince pies, jellies, compotes, cakes, fresh fruits, waffles and ice cream served with sauces and coulis



*New Year's Eve*  
Buffet Dinner

**TUESDAY 31 DECEMBER 2024**

ADULTS: €85

CHILDREN (6-11 YRS): €42.50

LIVE ENTERTAINMENT



## **ANTIPASTI**

A wide selection of tapas, mezze, Italian antipasti, honey-glazed Maltese sausages, sushi and sashimi, marinated fish and shellfish, curried fish, pastrami, smoked meats, marinated and grilled vegetables, meat and fish terrines, chicken liver pate, Italian meats, dressings, sauces

## **SOUPS**

Crab, langoustines and prawn broth, galanagal and thai basil

Roast parsnip soup with goose, truffles and thyme

## **PASTA**

Lasagna of wild boar, feta cheese and cabbage

Seafood ravioli with prawns, lobster bisque and preserved lemons

Fusilli with mushrooms, asparagus, snow peas and bok choy, white wine and extra virgin olive oil

## **FROM THE CARVERY**

Slow roasted stuffed leg of Scottish lamb with rosemary and local pork sausage, smoked garlic and shallot jus

Roasted Irish rib-eye of beef with a mushroom sauce and a selection of fine mustards

Groupier topped with prawn mousse in brioche bread

## **ASIAN CORNER**

Crispy beef with hoisin sauce

Stir-fried chicken with vegetables and tamarind paste

Singapore-style noodles with vegetables and prawns

Crispy duck served with hoisin sauce, cucumber, leeks and steamed pancakes

## **FROM THE CHAFING DISHES**

Pan-fried sea bass, braised fennel, pickled cherry tomatoes and spinach cream

Braised veal ossobuco with root vegetables, shallots and red wine

Grilled boneless chicken thighs, carrot and cardamon puree, lavender and mustard sauce

Beef and scamorza cheese parcels wrapped in speck with grain pepper corn jus

Panache of seasonal vegetables

Vegetable ratatouille

Roasted new potatoes with thyme and fennel seeds

## **DESSERTS**

A wide selection of the finest desserts presented by our pastry chef, from tarts to gâteaux, mousses to flans, fruit pies, French pastries, Arabic sweets, American delights, Sicilian specialities, British cakes, waffles, ice cream and more



*New Year's Day*  
Buffet Lunch

**WEDNESDAY 1 JANUARY 2025**

ADULTS: €75

CHILDREN (6-11 YRS): €37.50

LIVE ENTERTAINMENT

## **ANTIPASTI**

A wide selection of tapas, mezzes, Italian antipasti, marinated fish and shellfish, cured fish, pastrami, smoked meats, marinated and grilled vegetables, Italian cold cuts, sushi and sashimi, fish and meat terrines, dressings and sauces

## **SOUPS**

Rockfish and skate soup, finished with marjoram and garlic croutons  
Celeriac and apple soup, thyme and chilli scones  
Caramelized cauliflower soup, pulled beef and truffle paste

## **PASTA**

Crespelle of chicken and parsnip puree, candied pears and chilli oil  
Paccheri with lobster bisque, pan fried red mullet and lemon oil  
Wild mushroom ravioli, ricotta salata and with asparagus cream

## **INDIAN CORNER**

Butter lemon chicken  
Lamb vindaloo  
Naan bread and potato parata  
Prawn biryani rice and Indian fritters

## **CARVING STATION**

Slow smoked suckling pig, Marsala braised shallots  
Salmon, tomato risotto and spinach in puff pastry with sweet garlic and mint cream  
Roasted prime Irish beef rib-eye with a wild mushroom and peppercorn sauce and a selection of the finest mustards

## **HOT STATION**

Pan fried meagre fillets with mussels, clams & prawn soffritto  
Roasted duck with stir fry vegetables, caramelized chestnuts and ponzu  
Veal parcels with mozzarella, sage and parma ham with onion and garlic jus  
Mushrooms in garlic, roasted root vegetables, carrot and vanilla purée  
Thai fried rice, thyme roasted new potatoes

## **DESSERT**

A wide selection of the finest desserts presented by our pastry chef, from tarts to gâteaux, from mousses to flans, fruit pies, French pastries, Arabic sweets, American delights, Sicilian specialities, English cakes, waffles, and ice cream



Take a **journey** into the world  
of food this holiday season.  
Celebrate in **style** at Caviar & Bull with  
uniquely crafted menus.

Visit our website for our full brochure and detailed menus.

Corinthia St. Georges, St. Georges Bay, St. Julians STJ 3301 Malta  
T: +356 2759 3301 • M: +356 9999 3301 • [experience@caviarandbull.com](mailto:experience@caviarandbull.com)

[www.caviarandbull.com.mt](http://www.caviarandbull.com.mt)

SOLE  
*by Tarragon*

Celebrate this **festive**  
**season** with highlights of  
Malta's local fresh food and  
seafood.

Visit our website for more information and full menus.

St Georges Bay, St Julians, STJ 3301, Malta  
M: +356 7728 3342 • [experience@solebytarragon.com.mt](mailto:experience@solebytarragon.com.mt)

[www.solebytarragon.com](http://www.solebytarragon.com)



*Don Royale*

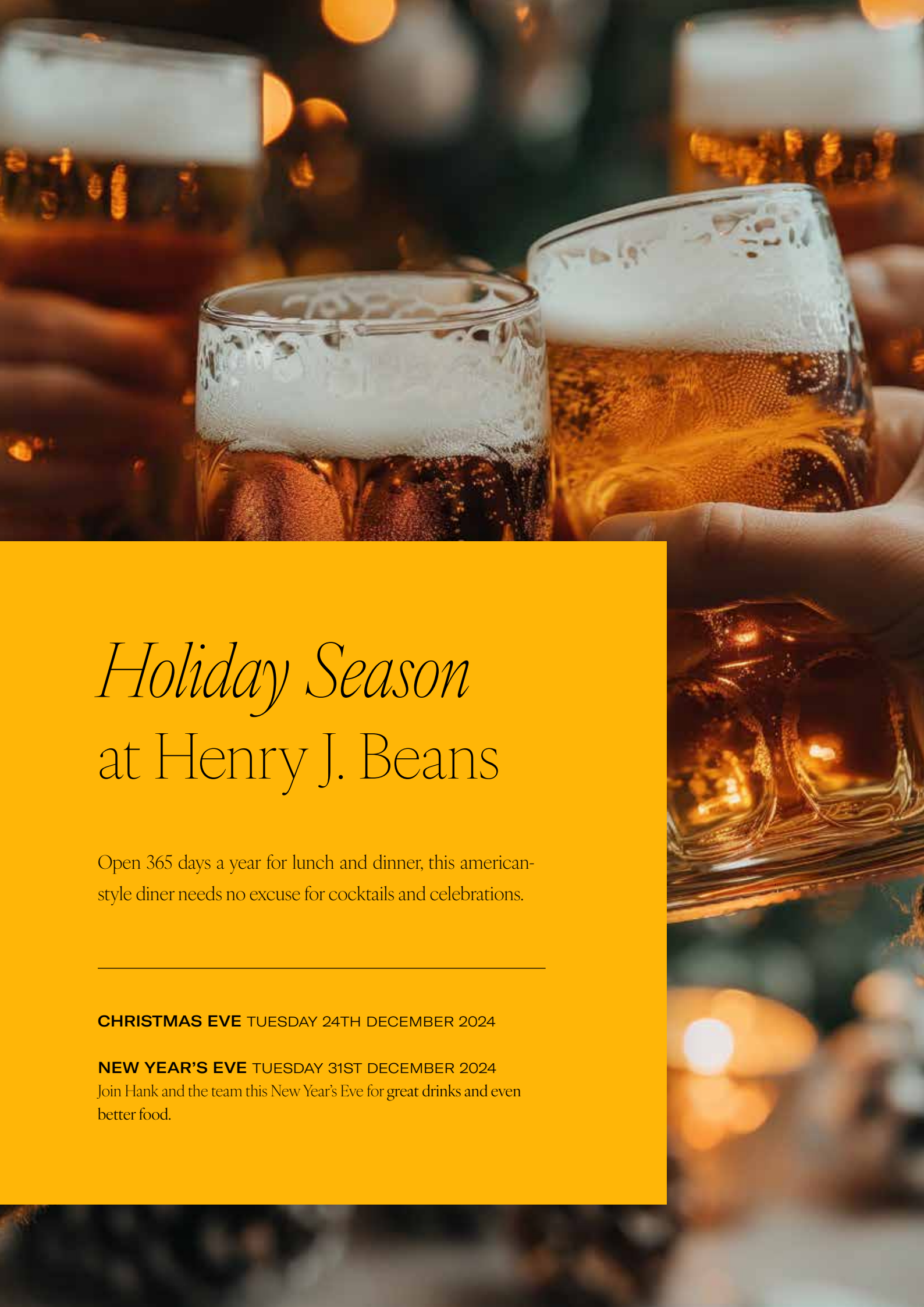
PIZZA • PASTA • GRILL

The festive season is all about our **loved ones**,  
and of course **hearty food**.

Come celebrate the holiday season with us  
and the Don at Don Royale.

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M: +356 79527007 • [donroyale@marvingauci.com](mailto:donroyale@marvingauci.com)

[www.donroyalerestaurant.com](http://www.donroyalerestaurant.com)



# *Holiday Season* at Henry J. Beans

Open 365 days a year for lunch and dinner, this american-style diner needs no excuse for cocktails and celebrations.

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**CHRISTMAS EVE** TUESDAY 24TH DECEMBER 2024

**NEW YEAR'S EVE** TUESDAY 31ST DECEMBER 2024

Join Hank and the team this New Year's Eve for great drinks and even better food.

# *Festive* Afternoon Tea

Sit awhile in our lobby and relax with an afternoon tea experience to remember.

The exquisite menu is enhanced only by the prospect of unlimited tea, coffee or hot chocolate to accompany your finger sandwiches and fancies.

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## **SAVOURY**

Smoked salmon, sour cream, cucumber, caviar and dill black charcoal panina

Parma ham, pecorino cheese and arugula sandwich

Smoked turkey, cranberry and chestnut cream cheese sandwich

## **SWEET**

Freshly baked English cinnamon scones served with fresh berries and clotted cream

Vanilla and cinnamon mousse

Mince pies

Christmas cake

Christmas log

Freshly brewed coffee, tea or hot chocolate

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AFTERNOON TEA IS SERVED DAILY BETWEEN 12PM  
AND 6PM

EARLY BOOKING IS RECOMMENDED  
€22.50 PER PERSON





# The Great *Festive Getaway*

## **ESCAPE TO CORINTHIA FROM €130.00 PER NIGHT**

To further enhance your festive celebrations, we are offering a special overnight rate starting from €130.00 in a Deluxe Sea View Room for two guests on a bed and breakfast basis including a bottle of wine in the room..

## **A SPECIAL FESTIVE OFFER**

For clients enjoying Christmas Lunch or New Year's Eve dinner with us and wanting to stay over.

- **Christmas Day €160** in a deluxe room for 2 people on a bed and breakfast basis for one night (accommodation only)
- **New Year's Eve €230** in a deluxe room for 2 people on a bed and breakfast basis for one night (accommodation only)

*Includes a bottle of wine in the room on arrival.*





# Your Christmas Event at *Corinthia St. George's Bay*

## FESTIVE PARTIES AND FUNCTIONS 2024/2025

Celebrate friendships and accomplishments and treat your colleagues to a memorable event this festive season. We believe that Christmas should include stunning locations, unparalleled services, and experienced efficiency.

Allow us to present you with the gift of Christmas, where understanding your needs will allow us to deliver the event you had in mind, no matter how intimate or grand.

Our dedicated event consultants will help you choose the location, package or service that best suits your requirements, while our friendly staff will ensure that your event is as magical as it is successful.

T + 356 2370 2628 | [EVENTSOPERATIONS.STGEORGES@CORINTHIA.COM](mailto:EVENTSOPERATIONS.STGEORGES@CORINTHIA.COM)





CORINTHIA ST. GEORGES BAY, ST. JULIAN'S STJ 3301, MALTA

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