



Love Gozo,
Love food,
enjoy this
Festive Season at
CountryTerrace

- Party Nights
- Christmas Eve
Gala Dinner
- Santa at Christmas
Day Lunch
- New Year's Eve
Gala Dinner
- New Year
Early hours
open air
celebrations

Time for Celebrations !

It's the season when indulgence takes centre stage, and where better to envision whims and dream up desires than at a Country Terrace ?

With peerless dedication to unparalleled service a Christmas spent with us will always be extraordinary.

When nothing succeeds like excess.....

Terrazza Menu

Potato Soup

Lightly curried sweet potato velouté, finished with coriander

Mushrooms Gratin

Pan seared mushrooms with chardonnay, herbs & garlic, flamed with cognac and finished with a creamy parmesan sauce

Gnocchi di patata

Finished with a black truffle creamy cheese, flakes of parmigiano

Panzerotti con ricotta di pecora

Finished with tomato concasse , herb, garlic & basil



New Zealand lamb shanks

Braised, mint & thyme, garlic & onions & tomato concasse

Duck

Pan roasted wild berry, ginger & port reduction

Chicken

Pan seared, cuts of corn fed chicken breast, mushrooms, garlic & herb finished with cream

Fresh salmon (Norwegian)

Pan roasted, prawn bisque, herb & garlic, finished with creamy lemon sauce



Strawberry panna cotta served with wild berries & an in house made vanilla ice cream

€ 27.00

Fliegu Fine Selection

Courgettes & pancetta soup

A cream of courgettes with a hint of pancetta, ginger, artisan bread

Battered artichokes & grilled asparagus

Grilled & wrapped asparagus with Parma ham, battered artichokes, rucola served with cranberry sauce

Garganelli romagnoli

Penne pasta tossed with cuts of beef fillet, fresh ginger, red peppers, mushrooms, garlic & herbs, tomato concasse, finished with cream

Bauletti con ricotta di pecora e' pistacio di Sicilia

Fresh ravioli filled sheep cheese, pistacio, blanched in a light butter sauce with pine nuts & parsley



Grilled fresh New Zealand black bull beef ribeye 350 g

Char grilled fresh New Zealand beef ribeye - can be served with either red & black peppercorn sauce, gorgonzola sauce or mushrooms sauce

Pork fillet

Pan seared, flamed with pastis, sauvignon blanc, English mustard, finished with a creamy lemon sauce

Chicken roulade

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

Quails roulade

Pan seared, wrapped boneless quails in cured pancetta, camembert & apricot confit

Fresh local calamari

Pan seared, flamed with cognac, chardonnay, herb & garlic, fresh tomato, finished with a fresh cream sauce



Double chocolate mousse bar with raspberry served with wild berries & in house made salted caramel ice cream

€ 33.00

Platinum Feast

Burrata mozzarella

Burrata mozzarella da Puglia, cradle of tomatoes, Gozo extra vergin olive oil, fresh lemon served on rucola



Cauliflower & gorgonzola soup

A cream of cauliflower soup with a hint of gorgonzola, ginger, artisan bread

Garganelli con funghi e' pomodrinò

Fresh pasta tossed with cherry vine tomato, mushroom, ginger finished in a creamy tomato sauce.

Panciotti con cappesante e gamberi

Fresh ravioli filled scallops and prawn, garlic & herb, cherry tomato calamari & prawns

Balanzoni al parmigiano reggiano con pesto di rucola

Fresh homemade tortellaci filled with parmigiano, 24 month aged parmigiano, pecorino, Gozo extra virgin olive oil, rucola & mint



Grilled New Zealand fillet of beef (Prime Stir) 300 g

Char grilled fresh New Zealand beef fillet - can be served with either red & black peppercorn sauce, gorgonzola sauce, mushrooms sauce

Wild boar tenderloin

Pan roasted with apple cider finished with apple mustard sauce

Lamb frenched rack 350g

Gilled Fresh New Zealand frenched cut lamb rack with a reduction of mint jus

An array of fresh local wild fish of the day

Cooked al cartoccio or grilled.



Banoffee pie garnished with caramel served with wild berries & in house made coconut ice cream served on crumbs

€ 42.00

Christmas Eve Gala dinner

Beef tartar

Fine cuts of beef fillet, fresh lemon, parsley ginger, olive oil, salt pepper, Gozo extra virgin olive oil with rucola a shavings of parmigiano



Roasted carrot with a puree of sweet potato soup

Cream of roasted carrots, accompany with a puree of sweet potato



Ravioloni con formaggio asiago e radicchio rosso di Treviso

Fresh ravioli cheese, red chicory blanched in a light butter, spear tips of asparagus sauce & parsley

or

Paccheri

Gozo extra virgin olive oil, calamari, garlic & herb courgettes, cherry tomato



Lemon sorbet



Beef fillet (scottone 200 Gr)

Grilled fresh heifer Italian Piemontese beef fillet served on crusty toast with béarnaise sauce

or

Venison frenched rack

Pan roasted, cracked peppercorn, port wine jelly & mango confit



White chocolate mousse with five spices with caramelized apples, set on a shortbread biscuit covered with white velvet chocolate.

Coffee'& petit fours

€ 45.00



Christmas Day Lunch with Santa!

Come and spend a day with family and friends whilst relaxing in festive surroundings with a fabulous a la Carte Lunch Menu.

Get a special occasional photo for free and let the children be amazed with our special visit by Santa who will be delivering gifts too!

New Year's Eve Gala dinner

Organic black-angus carpaccio

Organic roasted black angus beef, Gozo extra virgin olive oil, parmigiano reggiano, rucola, cherry tomato & port wine jelly



Creamy roasted pumpkin soup

Lightly curried pumpkin velouté & roasted pumpkin salted seeds



Bauletti alla mediterranea with tomato, fresh oregano sauce and spinach tempura

Sautéed shallot, olive oil, fresh ripe tomatoes & basil finished with a creamy cheese



Lemon sorbet



USDA Ribeye

Grilled fresh ribeye approx. 200 gr served on a crusty toast with a reduction of dijon mustard sauce



Mascarpone mousse with pieces of crêpes, chocolate and amaretto pieces set on Piemontese hazelnut, praline covered with velvet dark chocolate.

Coffee' & Petit fours

€ 52.00

**Early hours celebrations will follow in
our magnificent terrace**

Dreaming of a Country Christmas ?

Another year has almost gone by, and soon we shall be embracing a new one. Meanwhile we are busy preparing for the most awaited time of the year – the Festive Season.

It is a time of giving and sharing. It is the season that brings along occasions for family and friends to unite and spend joyful moments together, away from the hustle and bustle of everyday life. It is the time for genuine and authentic celebrations.

We, at the Country Terrace Restaurant are proud to present you with our celebration menus for this Festive season. Be it a stand up or sit-down event, indoors or al fresco, our team have put together an assortment of flexible menus that allow you to keep all your options open. Our menus for this season showcase the elegance of our restaurant and the culinary art of our chefs. You can enjoy a wide selection of specialties prepared with extra care by our kitchen brigade to ensure that every taste is catered for.

If you are looking for an event that is light and casual or perhaps you are after that little bit of extra flair, we can make it happen. We cater for different setups in a gleeful atmosphere that is both impressive and unique.

So, make merry this festive season with our enchanting dining experiences and share your special moments, by indulging in our delectable dishes.

We look forward to host you at Country Terrace Restaurant to share this magical season with you.

Wishing you all the very best,

Kind regards



Joseph Mercieca MSc



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**Quality
assured**

RESTAURANT

MALTA TOURISM
AUTHORITY