



Festive Season

Programme

Festive Season 2019/20



Treat yourself to a **Luxurious Festive Season**

Welcome to Urban Valley Resort & Spa, a four-star superior hotel, located at the heart of the island within the beautiful landscapes of “Wied Ghollieqa” natural reserve.

Our Resort boasts a serene setting to help you unwind from the usual routine. At Urban Valley Resort & Spa we focus on offering the right balance between a peaceful setting and a range of facilities to complete your stay, event, staff party or special occasion.

This festive season will be a memorable time to share with you. Our team of highly trained staff is prepared to offer you and your friends a fantastic experience to celebrate this Christmas season.

Our food and beverage outlets will be theming with a joyful, yet subtle festive spirit and served by a team of highly experience kitchen brigade lead by Head Chef Chris Tonna.



Urban Valley

Set in the idyllic location of Kappara, Urban Valley Resort & Spa intertwines with the natural reserve of “Wied Ghollieqa”. This picturesque area offers a peaceful and tranquil setting and is home to the popular prickly pears, carob trees, olive trees amongst other flora and fauna. At Urban Valley Resort & Spa we believe that a luxurious property should operate hand in hand with our environment, and so we highly believe that we can all help contribute to its future.

Our Resort is well connected to the rest of the island thanks to its central location and road network. Valletta and Sliema seem distant from the balcony views, yet can be reached within a 10 minute drive, making Urban Valley Resort & Spa the ideal spot to unwind after the hustle bustle of the city hubs.



Rooms and Suites

All rooms at Urban Valley Resort & Spa have been specifically designed for maximum comfort with a luxurious and sleek ambience. Discover the myriad of room designs, suites or penthouses to choose the space that will complete the experience for you. With a total of 121 rooms and suites, we believe our Resort provides the right setting for a good rest or to catch up on work.

Urban Valley Resort & Spa offers a sublime space for every occasion. Whether celebrating an intimate moment with your loved one, or treating your family for some down-time, our collection of Superior Rooms, Corner Suites, Two Bedroom Deluxe Suites and Penthouses will benefit.

Complementary Wi-Fi is provided in each guest room and throughout the hotel, meaning you can stay in touch with family and friend or stay up-to-date with current matters.



Dining and Events

At Urban Valley Resort & Spa we offer various unique indoor and outdoor venues presenting a customized canvas for your special celebration, corporate event or team-building activity.

On entering our Lobby, you will be greeted with a welcome drink at Thistle Lounge Bar. Proceed to a memorable dining experience at Silver Heron Restaurant, offering an enriching distinctive variety of cold and hot dishes served to please everyone's tastes. Shower all the love with one of our afternoon tea options or dance the night away with a bespoke stand-up reception.

Whatever the choice, you can rest assure that our team members will be ready to serve with a warm and genuine smile.



Leisure Comforts

Whether here for business or leisure, at Urban Valley Resort & Spa we simply want you to unwind and de-stress. Our guests can relax and enjoy our two freshwater outdoor pools surrounded by serene valley views and landscaping. Our contemporary spa and indoor pool will help you get in touch with your inner soul whilst for our active guests we offer an intimate fitness room and two outdoor tennis courts.

Walking trails and picnic areas complement the Nature Reserve of “Wied Ghollieqa” allowing you to sit back and admire the simplicity of the hidden gem. Moreover, for the little ones, Leela – the ladybird inspired by the valley’s wilderness – has a variety of activities prepare that will stimulate their senses and reveal hidden worlds.





Festive Menu Selection

Innovative ideas arise from bright minds which are stimulated by our creative surroundings. We have come up with five different menus bringing together both the local and traditional food dishes to help you celebrate this festive season.



Christmas Eve Dinner

Antipasti

A selection of natural and composed salads from our garde manger, including marinated and pickled vegetables, terrines, pâtés and cured meats

Soup

Roasted pumpkin infused with sage beurre noisette **(M)**

Pasta Station

Lumaconi with Tuscan wild boar and forest mushrooms, Chianti and tomato sauce **(M)(N)(E)(SFH)**
Orecchiette with asparagus tips and sundried tomatoes in a creamy goat’s cheese velouté **(M)(N)(E)(SFH)**

Carvery Station

Salmon en croute, white wine, leek and chive sauce **(F)(E)**
Honey glazed gammon leg with cloves and brown sugar **(SFH)**
Braised rib of beef, Yorkshire puddings, rosemary jus **(E)(G)(M)**

Hot Counter

Moroccan lamb tagine, spiced couscous with raisins and grapes **(M)**
Roast barbary duck with orange and prunes **(M)**
Roasted sweet potato parmigiana **(M)(E)(G)**
Brussel sprouts with flaked almonds **(N)**
Maple glazed parsnips and carrots **(M)**
Rosemary and garlic roast potato **(M)**
Potato Dauphinoise **(M)(E)**

Creole Street Food Stall

Gombo; flavorsome thick fish stew with onions, bell peppers and celery **(M)(G)(CL)**
Cajun rubbed chicken thighs with lime
Jambalaya; rice with in-house spicy sausage, smoked brisket and vegetables **(SFH)**
Lemony green beans **(M)**
Sour cream corn bread **(E)(M)(G)**

Cheese Board

A selection of local and international cheeses, water biscuits, grissini, nuts, grapes and dried fruits

The Pastry Corner

A variety of gâteaux, flans and puddings including traditional Christmas specialties
Fresh fruit, fruit coulis and fresh cream

Beverages

Free flowing wine, beer, soft drinks and water

Coffee and Mince pies

Dinner opening hours: **19.00hrs till 22.00hrs**

€40.00 per adult

Children 6-12 years at €20.00

Children under 6 years eat free

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Please advise us of any dietary requirements at booking stage. We will do our best to accommodate your needs. Please be advised that all our products are prepared in an environment where gluten, peanuts, nuts, dairy, eggs, shellfish and other known allergens are also being prepared.

Cereals containing Gluten(G) Crustaceans (CR) Egg(E) Fish(F) Peanuts(P) Soya(SY) Milk including lactose(M) Tree nuts(N) Celery(CL) Mustard(MU) Sesame(SES) Lupin(L) Molluscs(MOL) Sulphites(SFH)



Christmas Early Breakfast

Bakery

A selection of white and brown rolls, Maltese bread, stoned baked baguettes, white, brown and multigrain loaves, chocolate and vanilla muffins, croissants, pain au chocolate, apple and raisin Danishes, local date fritters, house jams, marmalade, honey, butters and spreads

Cereals, Nuts and Seeds

Cornflakes, muesli, weetabix, coco pops, fruit and fibre, sunflower seeds, pumpkin seeds, linseed, served with hot, cold and skimmed milk

Fruit and Yoghurts

Assorted whole fresh fruit, sliced oranges, apples, plums, banana, kiwi, dried prunes and apples, sultanas, fruit smoothies, fruit coulis and compote, natural and fruit yoghurt

Salad Bar

Mixed green salad, tomatoes, sliced cucumber, shredded carrots, marinated vegetables and olives

Cheese and Cold Cuts

A variation of butcher’s special cuts including smoked ham, salami Napoli, salami Milano, arrosto ham and chicken roll, emmenthal, edam, cheddar, red Leicester, baked ricotta and home smoked Scottish salmon

Hot Station

Honey glazed gammon, smoked salmon fillet, roasted tomatoes, baked beans, grilled bacon, sautéed mushrooms in garlic, turkey sausages, Cumberland sausages, hash browns, sautéed potatoes

Egg Station

Fried, poached, scrambled and boiled

Beverages

Freshly brewed tea and coffee served with hot, cold and skimmed milk
Orange, apple, pineapple and grapefruit juices
Natural mineral and infused water
Sparkling wine

Breakfast opening hours: **01.00hrs till 03.00hrs**

€20.00 per adult

Children 6-12 years at €10.00

Children under 6 years eat free

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Christmas Day Lunch

Antipasti

A selection of natural and composed salads from our garde manger, including marinated and pickled vegetables, terrines, pâtés and cured meats

Soup

Honey roasted parsnip velouté **(M)**
Shorbah lebeya; traditional North African lamb broth with fresh mint **(G)(M)**

Pasta Station

Butternut squash and thyme lasagna **(G)(M)(E)**
Grouper ravioli tossed in a cherry tomato creamy sauce **(F)(G)(E)(M)**

Carvery Station

Roast turkey breast, festive trimmings, pan jus **(M)**
Beef and mushroom wellington, Merlot gravy **(G)(M)(E)**

Hot Counter

Pan roasted grouper with saffron velouté and asparagus **(M)(F)**
Carob roast quails with bean and orange cassoulet **(M)**
Pork cheeks braised in apple cider and root vegetables **(SFH)(M)**
Barley risotto with pesto, mushrooms and roasted cherry tomatoes **(G)(M)**
Stir fry leek, carrots and parsnip **(M)**
Creamed spinach with garlic and nutmeg **(M)**
Sundried tomato and rosemary roast potatoes
Lemon butter new potatoes **(M)**

Lebanese Stall

Grilled lamb kafta **(M)**
Chicken fatteh; pulled chicken cooked in spices and topped with pine nuts **(N)(G)**
Bulgur pilaf with tomato and chickpeas **(G)(M)**
Served with hummus, muhamarra, baba ganoush, minted yoghurt and pita bread **(M)(E)(SFH)**

Cheese Board

A selection of local and international cheeses, water biscuits, grissini, nuts, grapes and dried fruits

The Pastry Corner

A variety of gâteaux, flans and puddings including traditional Christmas specialties
Fresh fruit, fruit coulis and fresh cream

Beverages

Free flowing wine, beer, soft drinks and water

Coffee and Mince pies

Lunch opening hours: **13.00hrs till 15.00hrs**
€48.00 per adult
Children 6-12 years at €24.00
Children under 6 years eat free

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New Year’s Eve Dinner

Welcome Glass of Sparkling Wine

Antipasti

A selection of natural and composed salads from our garde manger, including marinated and pickled vegetables, terrines, pâtés and cured meats

Soup

Carrot, ginger and saffron velouté **(M)**
Thai coconut soup with shredded chicken **(M)(N)**

Pasta Station

Rabbit ragout lasagna
Porcini and ricotta tortelloni, parmesan and sage cream **(E)(G)(M)**

Carvery Station

Stuffed whole duck with prunes, pancetta and pistachio **(M)(E)(N)**
Fillet of veal en croute with wild mushroom mousseline **(E)(G)(M)**

Hot Counter

Baked Scottish salmon on creamed spinach **(M)**
Braised lamb with chickpeas, mint and pine nuts **(M)(N)**
Beef medallions with Calvados cream **(M)**
Butternut squash, spinach and halloumi pie **(M)(E)**
Garden vegetables
Grilled peppers and marrows
Boulangère potatoes **(M)**
Crispy Dijon roasted potatoes **(M)(MUS)**

Thai Stall

Pla raad prik – Crispy fish with sweet and sour chili sauce **(M)**
Thai red curry chicken in coconut milk **(M)(N)**
Stir fried vegetables **(SOY)(SES)**
Egg fried rice **(E)(M)**
served with thai peanut sauce and lemongrass dressing **(M)(P)**

Cheese Board

A selection of local and international cheeses, water biscuits, grissini, nuts, grapes and dried fruits

The Pastry Corner

A variety of gâteaux, flans and puddings including traditional Christmas specialties
Fresh fruit, fruit coulis and fresh cream

Beverages

Free flowing wine, beer, soft drinks and water

Coffee and Mince pies

Dinner opening hours: **19.00hrs till 22.30hrs**

€68.00 per adult

Children 6-12 years at €34.00

Children under 6 years eat free

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New Year’s Eve Gala Dinner

Welcome Glass of Sparkling Wine

Gala Seated Menu

- Jerusalem artichoke textures
- Salmon pastrami, fennel dust, prickly pear
- Truffled egg yolk raviola, parmesan velouté, cured egg yolk
- Smoked kangaroo, leek weeds, blood orange
- Rabbit, smoked cocoa fats, rosemary
- Octopus carpaccio, green apple, pan fried red snapper, saffron
- Black berry sherbet, anise crumble
- Sous vide venison, chocolate and Tempranillo sauce, creamed potatoes
- Rabbit liver and foie gras macaroon
- Raspberry, rose, cocoa
- Homemade pralines

Beverages

Wine pairing with every course
Free flowing soft drinks and water

Dinner opening hours: **19.00hrs till 22.30hrs**

€95.00 per adult

Children 6-12 years at €47.50

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We will do our best to accommodate your needs. Please be advised that all our products are prepared in an environment where gluten, peanuts, nuts, dairy, eggs, shellfish and other known allergens are also being prepared.

Vegetarian and vegan menu also available.



New Year’s Eve Gala Dinner

Welcome Glass of Sparkling Wine

Gala Seated Vegan Menu

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| Jerusalem artichokes textures |
| Beetroot tarte tatin, pistachio, red currents |
| Leek and charred pineapple textures |
| Truffled barley risotto |
| Tofu, ras el hanout, black quinoa |
| Pumpkin pannacotta, cinnamon, maple, sunflower seeds |
| Sous vide cauliflower steak, lentil fricassee |
| Black berry sherbet, anise crumble |
| Raspberry, rose, cocoa |
| Homemade pralines |

Beverages

Wine pairing with every course
Free flowing soft drinks and water

Dinner opening hours: **19.00hrs till 22.30hrs**

€95.00 per adult

Children 6-12 years at €47.50

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New Year’s Day Lunch

Antipasti

A selection of natural and composed salads from our garde manger, including marinated and pickled vegetables, terrines, pâtés and cured meats

Soup

Game consommé with vegetable pearls **(M)(E)**
Jerusalem artichoke velouté drizzled with pesto **(M)(N)**

Pasta Station

Baked rigatoni with grilled aubergines, smoked sausage and broccoli florets **(G)(E)(M)**
Casarecce tossed in a prawn and spinach saffron cream served with Grana Padano **(G)(E)(M)**

Carvery Station

Roast leg of lamb, mint jus
Slow cooked beef brisket with coriander, juniper berries and peppercorns **(SFH)**

Hot Counter

Red snapper fillets on spring onion, coriander and tomato salsa **(F)**
Slow cooked rabbit stew in red wine and mushrooms **(SFH)**
Pork loin roulade stuffed with pistachio and prunes, Marsala creamy sauce **(M)(SFH)**
Sweet potato, cauliflower and lentil curry **(M)(N)**
Potato au gratin **(E)(M)**
Thyme infused roast potatoes
Honey roasted pumpkin
Classic ratatouille **(SFH)**

Indian Stall

Lamb madras **(M)(N)**
Chicken tikka masala and korma **(M)(N)**
Steamed rice, pilau rice and jeera rice **(M)**
Vegetables samosa **(G)(E)(M)**
Onion bhaji
served with a selection of chutneys and poppadoms

Cheese Board

A selection of local and international cheeses, water biscuits, grissini, nuts, grapes and dried fruits

The Pastry Corner

A variety of gâteaux, flans and puddings including traditional Christmas specialties
Fresh fruit, fruit coulis and fresh cream

Beverages

Free flowing wine, beer, soft drinks and water

Coffee and Mince pies

Lunch opening hours: **13.00hrs till 15.00hrs**

€48.00 per adult

Children 6-12 years at €24.00

Children under 6 years eat free

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Stay the night!

To further enhance your festive celebrations, we are offering a special overnight rates throughout the month of December.

Kindly contact us on **2334 9000** or send us an email on **reservations@urbanvalleyresort.com**

Surprise your loved ones with a Gift Voucher

Tailor-made vouchers can be purchased from reception and may be redeemed against accommodation and/or at any of the resort's food and beverage outlets.



Booking Terms and Conditions

Full payment is required upon confirmation.
Clients will be issued with a voucher upon payment to present on the day at the restaurant.
Prices quoted are inclusive of VAT

Cancellations must be notified at least 24 hours prior to the day of booking.
Clients will be issued with a credit note equivalent to the amount paid.
Cancellations will not be refunded in monetary value.

We look forward to hearing from you!



Best Wishes

Urban Valley Resort & Spa
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