



A Spring Celebration

This spring celebrate the Easter festivities at Urban Valley Resort & Spa as we share with you our selection of scrumptious menus and tasty treats for you to choose from. Our Resort boasts a serene setting to help you unwind from the usual routine and offers the right balance between a peaceful scenery and a range of facilities to complement your stay.

Join us this Easter and experience our passion for delectable food, outstanding service and creating moments!



Themed Afternoon Tea

Saturday 11th April 2020

Enjoy a delightful Easter-themed afternoon tea at the sleek and sophisticated Thistle Lounge Bar, served between 14.00hrs and 18.00hrs.

Savoury Bites

Gin cured trout served on red chard
Smoked beef, mature cheddar, chili jam
Avocado, egg and sour cream on rye bread
Speck, roasted pistachio and garlic aioli on toasted bread
Savoury croissant filled with pulled lamb

Sweet Treats

Apple crumble
Chocolate slice
Lemon delice cup
Irish cream beignets
Mini traditional figolli
Chocolate Easter eggs
Baked New York cheesecake
Variety of petit French pastries
Chocolate scones served with clotted cream and an assortment of jams

Beverages

Glass of Prosecco upon arrival Freshly brewed tea and coffee Orange juice

€15.00 per person

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.

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



Antipasti

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

Soup

Cream of forest mushrooms and truffle (M)(SFH)(SY)(CL) Vietnamese goose broth with vegetable pearls (M)(SFH)(SY)(CL)(SES)(MU)

Pasta Station

Baked chicken and butternut squash lasagna topped with flaked almonds (N)(E)(M)(SFH)(SY)(CL)
Potato gnocchi tossed in endive, spicy sausage and malt cream jus (M)(SFH)(SY)(CL)(E)
Strozzapreti tossed in spiced tomato velouté with fresh coriander (M)(E)(SY)(SES)

Carvery Station

Baked salmon en croute served with Pernod and chive infused cream (G)(SFH)(SOY)(N)(M) Stuffed porchetta with pistachios and chorizo served with honey jus (SFH)(CL)(G) Roast and smoked juniper and peppercorn rubbed beef brisket (SFH)

Hot Counter

Poached grouper on rocket and Pecorino pesto with asparagus tips and fresh marjoram (M)(N)(E)Braised venison in a rich pancetta, root vegetables and ruby port cassoulet (M)(N)(SOY)(G)Pork medallions in molasses and thyme pan jus (M)(SFH)Veal steaks on lemon and chervil velouté (M)(N)(E)

Artic spiced roast chicken (SFH)

Pumpkin, smoked tofu and leek timbale (SY)(G)(E)

Accompaniments

Honey roasted root vegetables (SFH)
Buttery seasonal vegetables (M)
Roasted baby potatoes in garlic and fennel seeds
Boulangère potatoes (M)

Charcuterie and Cheese Stall

An assortment of dry cured meats, cheeses and traditional chutneys, relishes, dips and salsas, served with dried fruit, nuts, flavoured breads, grissini and water biscuits (M)(SFH)(SY)(CL)(G)(N)

The pastry Corner

A variety of gâteaux, flans and puddings, fresh fruit, fruit coulis and fresh cream

Beverages

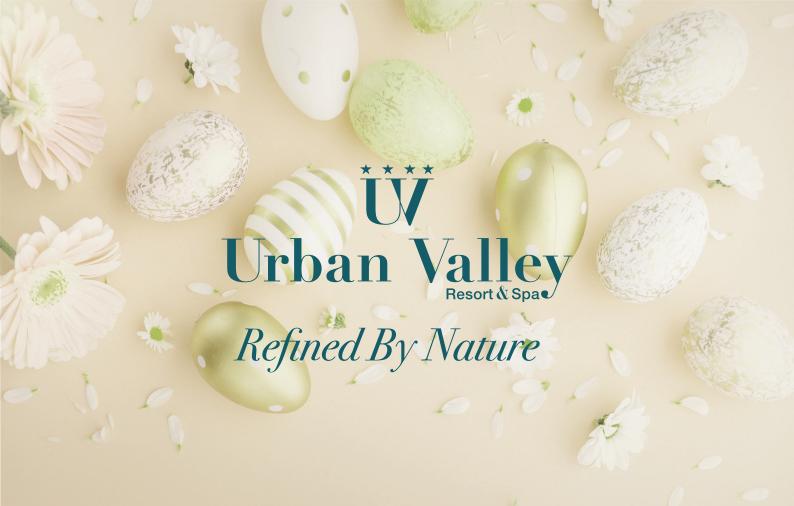
Free flowing wine, beer, soft drinks, water and coffee

€35.00 per person

Lunch opening hours: 13.00hrs till 15.00hrs

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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!

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