



Urban Valley
Resort & Spa

Festive Celebrations

Programme

Festive Season 2025/26



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 themed with a joyful, yet subtle festive spirit and served by a highly experienced kitchen brigade lead by our Head Chef Sergio Grech.



Festive Menu Selection

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

Christmas Eve Dinner Menu

Wednesday, 24th December 2025

Prepare to savour a selection of local and international dishes including a vast selection of antipasti, pasta, main course and desserts specially prepared for the occasion.

Antipasti and Salad Bar

Prepare to savour a selection of local and international dishes of antipasti, tapas, mezes and platters accompanied by crispy natural and composed salads including a variety of local and international delicacies

Charcuterie and Cheese

Selection of premium Italian cured Prosciutti and Salami, local and international cheeses, water crackers and grissini, home-made chutneys, dressings, oils and vinaigrettes

From the Soup Kettle

Vongole and black mussel Bouillabaisse soup
Cream of broccoli soup with flaked almonds (V)

Pasta Station

Garganelle with artichokes and Parmigiano Pesto finished with crispy Pancetta
Osso Buco Ravioli tossed in a homemade Demi-glace reduction, fresh herbs
Vegetarian Lasagne with a rich tomato sauce (V)

Carvery Station

Wild Scottish salmon with Cranberry and Brie wrapped in puff pastry topped with sesame seeds
Slow cooked pork collar in honey mustard and star anise served with a Jus reduction

The Main Event

Fillet of grouper served with a citrus and thyme reduced sauce
Grilled Angus flap steak with shallots, garlic, soy, sesame oil and lemon served with a butter herb sauce
Oriental roasted drumsticks, honey and spice marinade
Sauté of French beans with clarified butter and garlic
Celeriac scallops with rosemary and brandy
Sliced fennel and onions
Steamed curry herb rice
Triple cooked roast potatoes
New potatoes with smoked paprika and cumin seeds

The Peruvian Corner

Lomo Saltado beef with red onions, Roma tomatoes, chili, Cilantro, Soy and mixed bell peppers
Peruvian grilled chicken breast served with a green herb yoghurt sauce
Tacu Tacu lentils and rice with red onions and garlic

The Pastry Corner

A variety of homemade cakes, pastries, flans and Gateaux
Fresh seasonal fruit and fruit salad, fruit compote and fresh cream
Mince pies and Christmas pudding

Beverages

Free flowing foreign wine, beer, water, soft drinks, juices, tea and coffee

€58.00 per adult / €29.00 per child (6-12 years) / children 0-5 free

Dinner opening hours: 19.00hrs till 22.00hrs

We pride ourselves in using the freshest produce.
Menus may vary depending on ingredient availability.

Christmas Day Lunch Menu

Thursday 25th December 2025

Feast on a delicious and delightful buffet lunch prepared for a memorable experience shared with family and friends.

Antipasti and Salad Bar

Indulge in an array of antipasti, tapas, mezes and platters accompanied by crispy natural and composed salads including a variety of local and international delicacies

Fish Table

Selection of cured, marinated, pickled and terrines of fish including salmon, tuna, swordfish, perch, octopus, prawns and shellfish

Charcuterie and Cheese

A selection of local and international cured meats and cheeses, water crackers and grissini, home-made chutneys, dressings, oils and vinaigrettes

From the Soup Kettle

Shredded Veg Miso soup with Quinoa
Tom Kha Gai Soup
(Thai coconut chicken soup)

Pasta Station

Ravioli Alla Carbonara with a Pecorino and Parmeggiano light sauce
Penne tossed with pulled duck Confit, leeks, cherry tomatoes, fresh herbs, orange and lemon oil
Cannelloni with Pistacchio, cauliflower, ricotta Salata and cream

Carvery Station

Slow cooked applewood smoked beef roast served with Yorkshire pudding and rich gravy
Stuffed turkey breast with minced chicken, walnuts, sun-dried tomatoes, sage and Pancetta, garlic herb butter glaze

The Main Event

Fillet of wild sea bass with pine cone oil, Confit tomatoes, leeks, spring onions and herbs
Honey marinated pork loin, sweet paprika and orange zest
Grilled sirloin with garlic butter, Dijon mustard, thyme, horseradish and chives
Crispy baked chicken thighs with dehydrated garlic, onions, oregano and avocado oil
Aromatic barley with carrots, parsnips and walnuts
Smoked eggplant and Tahini tart
Baked pumpkin with honey and almond flakes
Panache of steamed vegetables
New potatoes with sautéed onions
Sliced potatoes with ginger Confit and herbs

The Call of the Orient

Crispy duck with cucumbers, onions, Hoisin sauce and pancakes
Thai coconut chicken
Asian basket (spring rolls, Gyoza, prawn crackers)
Vegetable egg fried rice with Soy sauce and sesame oil

The Pastry Corner

A variety of homemade cakes, pastries, flans and Gateaux
Fresh seasonal fruit and fruit salad, fruit Compote and fresh cream
Mince pies and Christmas pudding

Beverages

Free flowing foreign wine, beer, water, soft drinks, juices, tea and coffee

€65.00 per adult / €32.00 per child (6-12 years) / children 0-5 free

Lunch opening hours: 13.00hrs till 15.00hrs

We pride ourselves in using the freshest produce.
Menus may vary depending on ingredient availability.

New Year's Eve Gala Buffet Dinner Menu

Wednesday 31st December 2025

Add magic to your evening and see out 2025 in style with our lavish buffet gala dinner

Antipasti and Salad Bar

Indulge in an array of antipasti, tapas, mezes and platters accompanied by crispy natural and composed salads including a variety of local and international delicacies

Fish Table

Selection of cured, marinated, pickled and terrines of fish including salmon, tuna, swordfish, perch, octopus, prawns and shellfish

Charcuterie and Cheese

Selection of local and international cured meats and cheeses, water crackers and grissini, home-made chutneys, dressings, oils and vinaigrettes

From the Soup Kettle

Mussels, poached fillet of white fish and saffron cream soup
Red lentil and winter vegetable soup

Live Cooking Sea Food Station

Fresh Trofie Verdi with Vongole, Cozze, razor clams and fresh prawns

Pasta Station

Pumpkin Ravioli with sunflower & pumpkin seed pesto and clarified butter
Lasagne with Pancetta, creamy Ricotta and Pistachio, Grana shavings
Casarecce with pulled beef, Tartufo, Porcini, oyster mushrooms and cream

Carvery Station

Citrus and herb crusted fillet of salmon
Grass fed Rib Eye rubbed in Himalayan pink salt with a rich Port wine Jus

The Main Event

Fillet of red snapper with braised fennel, capers and a white wine reduction
Corn fed chicken breast, dry cherry, pine nuts and a light cream Velouté
Confit duck legs with ginger, star anise and honey served with baby carrots
Local pork tenderloin with an apricot glaze
Traditional eggplant Parmigiana
Aromatic steamed rice
Blanched Zucchini, asparagus and peas
Sauté of carrots and butternut squash glazed with Sambuca butter
Roasted potato wedges with fennel seeds, thyme and rosemary
Creamy sweet potato mash, cinnamon and red apple Concasse

The Pastry Corner

A variety of homemade cakes, pastries, flans and Gateaux
Fresh seasonal fruit and fruit salad, fruit Compote and fresh cream
Mince pies and Christmas pudding

Beverages

Free flowing foreign wine, beer, water, soft drinks, juices, tea and coffee
Glass of sparkling wine served on arrival and at midnight

€85.00 per adult / €38.00 per child (6-12 years) / children 0-5 free

Seating time: 20:00hrs

We pride ourselves in using the freshest produce.
Menus may vary depending on ingredient availability.



New Year's Day Lunch

Thursday 1st Januray 2026

Feast on a delicious and delightful buffet lunch prepared for a memorable experience shared with family and friends!

Antipasti and Salad Bar

Indulge in an array of antipasti, tapas, mezes and platters accompanied by crispy natural and composed salads including a variety of local and international delicacies

Charcuterie and Cheese

A selection of premium Italian salami and cured ham, local and international cheeses served with water crackers, grissini, home-made chutneys and nuts

From the Soup Kettle

Cream of mushroom soup topped with dried herb croutons
Prawn, ginger and pumpkin bisque, freshly chopped spring onions

Pasta Station

Ravioli with Maltese sausage, Sun-dried tomatoes, goat cheese shavings and cream
Cannelloni filled with ricotta and salmon, chives and dill oil
Paccheri with a roasted bell pepper pesto and a fresh basil oil

Carvery Station

Fillet of sword fish marinated with a Tia Maria and coffee dust, cooked Al Sale
Cochinillo Asado (roasted suckling pig) with potatoes and vegetables

The Main Event

Fillet of sea bream, fresh herbs and a mediterranean Caponata
Slow cooked brisket with onions and a red wine sauce
Braised pork cheeks with seasonal vegetables, dark beer and Jus
Baked chicken legs with tarragon and curry leaf and a creamy Dijon mustard sauce
Vegetarian Wellington with chickpeas and mashed potatoes
Aromatic Pilaf rice with smoked paprika and lemon zest
Seasonal vegetables
Panache of parsnips, butter and fresh herbs
Dauphinoise potatoes
Sliced potatoes with tomatoes and onions

Greek Station

Greek style lamb, mint and Feta stew
Pork Souvlaki with lemon and dill
Spanakorizo (Greek spinach rice)
Melitzanes Skordostoumbi
(eggplant, tomatoes and pitta bread)

The Pastry Corner

A variety of homemade cakes, pastries, flans and Gateaux
Fresh seasonal fruit and fruit salad, fruit Compote and fresh cream
Mince pies and Christmas pudding

Beverages

Free flowing foreign wine, beer, water, soft drinks, juices, tea and coffee

€60.00 per adult / €27.00 per child (6-12 years) / children 0-5 free

Lunch opening hours: 13.00hrs till 15.00hrs

We pride ourselves in using the freshest produce.
Menus may vary depending on ingredient availability.



Stay the Night

To further enhance your festive celebrations, we are offering our special overnight packages available for Christmas Eve and New Year's Eve.

Jingle Bells - €200

One night stay for 2 adults in a Superior Room on 24th December 2025
Christmas Eve Dinner for 2 adults at Silver Heron restaurant
Bottle of red wine and festive delicacies in the room
Breakfast for 2 adults at Silver Heron restaurant on 25th December 2025

Under the Mistletoe - €330

One night stay for 2 adults in a Penthouse Suite on 24th December 2025
Christmas Eve Dinner for 2 adults at Silver Heron restaurant
Bottle of red wine and festive delicacies in the room
Breakfast for 2 adults at Silver Heron restaurant on 25th December 2025

Jolly Holly - €300

One night stay for 2 adults in a Superior Room on 31st December 2025
New Year's Eve Gala Dinner for 2 adults at The Notch
Bottle of red wine and festive delicacies in the room
Breakfast for 2 adults at Silver Heron restaurant on 1st January 2026

Glitter and Snow - €450

One night stay for 2 adults in a Penthouse Suite on 31st December 2025
New Year's Eve Buffet Gala Dinner for 2 adults at The Notch
Bottle of red wine and festive delicacies in the room
Breakfast for 2 adults at Silver Heron restaurant on 1st January 2026

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



Surprise your loved ones with a Gift Voucher

€20 - €50 - €100

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.

Lunch / Dinner 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

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Urban Valley

€20

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Urban Valley

€50

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Urban Valley

€100

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Resort & Spa
Refined By Nature

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