



Festive Celebrations Programme

Festive Season 2026/27



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 led 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

Thursday, 24th December 2026

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

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

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

From the Soup Kettle

Beef noodle soup with shiitake mushrooms, ginger, spring onions, bok choy and Zucchini
Cream of asparagus soup with chives

Pasta Station

Rigatoni pasta, garlic-confit tomatoes, crispy Pancetta, rich mascarpone, fresh basil
Torchiette pasta with black ink, octopus & Vongole sauce
Gnocchi, Portobello mushrooms and broccoli florets in a creamy almond milk sauce, topped with pine nuts and toasted breadcrumbs

Carvery Station

Tender pork loin generously stuffed with smoked gammon, sweet apricots, and red apples, served with a rich rosemary and herb butter sauce
Roasted duck with a honey and port glaze

The Main Event

Red snapper fillet, confit fennel, shallots onions and lemon oil
Veal Saltimbocca served in a rich Marsala sauce
Oven roasted free range chicken with red onions, yellow bell peppers, citrus and fresh coriander
Panache of broccoli with clarified butter
Baked Polenta with mixed wild mushrooms, brandy and fresh garden herbs
Freshly tossed broad beans, garden peas in a delicate mint dressing
Aromatic steamed rice with spinach
Potatoes with cumin and coriander seeds
Roast new potatoes with rock salt and thyme

From the Plains of Africa

Maafe-Chicken peanut stew
Zaalouk - (Slow cooked egg-plant & tomato with aromatic spices)
Jollof rice - (long grained rice, curry powder and dried thyme)

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 wine, beer, water, soft drinks, juices, tea and coffee

€60.00 per adult / €30.00 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

Friday 25th December 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

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 premium Italian cured Prosciutti and Salami, local and international cheeses, water crackers and grissini, homemade chutneys, dressings, oils and vinaigrettes

From the Soup Kettle

Smoked fish chowder with a touch of cream and fresh chopped parsley
Hearty Christmas Minestrone

Pasta Station

Casarecce pasta, chicken, baby spinach, sun dried tomatoes and garlic
Lasagne with a Chevre cream, honey and crispy Pancetta
Garganelli, pulled Oyster mushrooms, Porcini, beach mushrooms, onions, garlic, thyme with white wine, soy and clarified butter

Carvery Station

Tender, melt-in-your-mouth slow cooked USDA beef brisket, served naturally with its own rich Jus
Traditional succulent whole turkey wrapped in crisp bacon, basted with garlic herb butter, and served with tender roasted root vegetables

The Main Event

Fillet of wild salmon with an orange Gremolata dressing
Beer braised pork belly with ginger, dark soy, five spices and rice vinegar
Grilled rib eye with a Port wine Jus
Chicken Mousseline Ballotine with Feta cheese cream and pork mince
Basmati rice with curry and root vegetables
Vegetarian cottage pie-A savory plant based twist on the classic, featuring a rich lentil and vegetable filling topped with golden, whipped mashed potatoes
Panache of seasonal vegetables
Tender braised carrots, gently simmered with a delicate splash of Sambuca and fresh aromatic herbs
Potatoes with turnips and leeks
Cream of sweet potato mash

Brazileira Station

Pernil pork shoulder marinated with smoked paprika, dried onions, dried garlic, cumin, coriander, cilantro, thyme and oregano

Bobó de camarão

Tender shrimp in a lush Cassava and coconut stew, finished with bright Dendê palm oil and fresh cilantro served with white rice

Coxinha

Crispy chicken croquettes

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

€67.00 per adult / €33.00 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

Thursday 31st December 2026

Add magic to your evening and see out 2026 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

Charcuterie and Cheese

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

Fish Table

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

From the Soup Kettle

Slow-simmered lobster bisque enriched with a touch of cream, served with succulent prawns
Baked parsnip and potato soup, simmered in rich coconut milk, finished with savory coffee-dust croutons

Live Pasta Station

Risotto Cacio e Pepe 'Alla Ruota'
Creamy Carnaroli Risotto tossed with cracked black pepper and Pecorino Romano, served straight from a hollowed Parmigiano-Reggiano wheel

Pasta Station

Delicate pasta parcels stuffed with savory confit rabbit, accompanied by a subtle beef demi-glace, bright lemon zest, and fragrant dill
Artisanal Cannelloni filled with fresh ricotta and sweet roasted peppers, served over a velvety Parmigiano and hazelnut cream
Calamarata pasta with local sword fish, black olives, eggplant, cherry tomatoes, onions, garlic and mint oil

Carvery Station

The Chef's Signature suckling pig accompanied by herb-roasted potatoes and a selection of market vegetables
Apple wood smoked Rib eye on the bone with Garlic, thyme, rosemary and Merlot jus

The Main Event

Baked grouper with sweet corn and a honey-lemon sauce
Braised Veal Osso Buco, slow cooked with savory pancetta and winter root vegetables, finished off with a rich red wine reduction

Garlic & rosemary sous-vide lamb
Juicy lamb chops butter-basted with fresh herbs and finished with a touch of mint

Grilled chicken breast Florentine style
Tender chicken breast tossed with fresh baby spinach, toasted almonds, lemon zest, and a touch of cream

Classic French Ratatouille
Aromatic steamed rice
Brussel sprouts with confit garlic, butter and lemon zest
Bouquetiere of vegetables
Smashed potatoes cooked in chicken stock finished off with chives
Garlic and Parmesan potato wedges

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

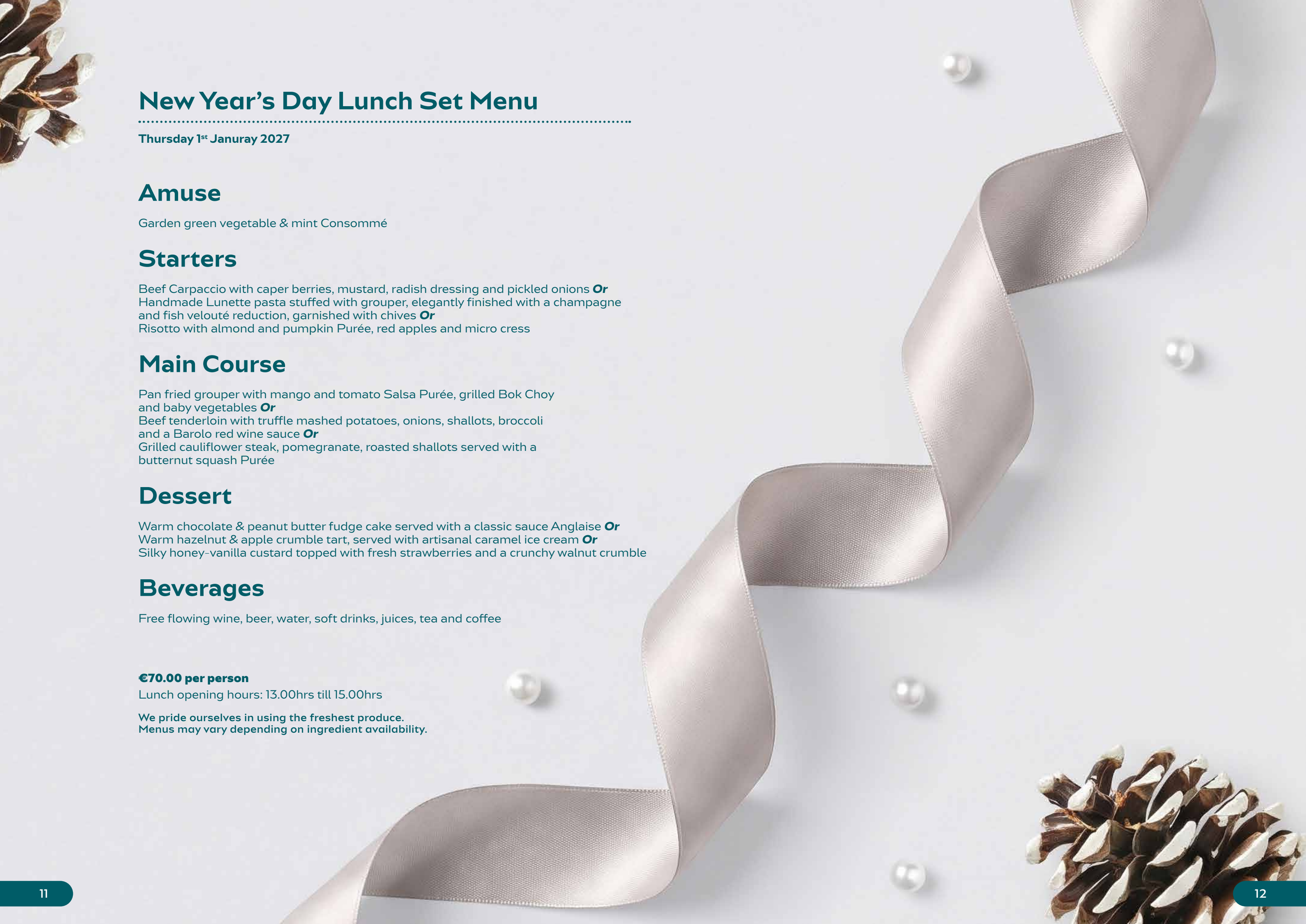
Beverages

Free flowing wine, beer, water, soft drinks, juices, tea and coffee
Glass of Prosecco and canapés served on arrival and a glass of Prosecco at midnight

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

Seating time: 20:00hrs

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



New Year's Day Lunch Set Menu

Thursday 1st January 2027

Amuse

Garden green vegetable & mint Consommé

Starters

Beef Carpaccio with caper berries, mustard, radish dressing and pickled onions **Or**
Handmade Lunette pasta stuffed with grouper, elegantly finished with a champagne
and fish velouté reduction, garnished with chives **Or**
Risotto with almond and pumpkin Purée, red apples and micro cress

Main Course

Pan fried grouper with mango and tomato Salsa Purée, grilled Bok Choy
and baby vegetables **Or**
Beef tenderloin with truffle mashed potatoes, onions, shallots, broccoli
and a Barolo red wine sauce **Or**
Grilled cauliflower steak, pomegranate, roasted shallots served with a
butternut squash Purée

Dessert

Warm chocolate & peanut butter fudge cake served with a classic sauce Anglaise **Or**
Warm hazelnut & apple crumble tart, served with artisanal caramel ice cream **Or**
Silky honey-vanilla custard topped with fresh strawberries and a crunchy walnut crumble

Beverages

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

€70.00 per person

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.

The Silver Bells Getaway - €250

One night stay for 2 adults in a Superior Room on 24th December 2026
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 2026

The Sweetheart Winter Suite - €380

One night stay for 2 adults in a Penthouse Suite on 24th December 2026
Christmas Eve Dinner for 2 adults at Silver Heron restaurant
Bottle of chilled Prosecco and festive delicacies in the room
Breakfast for 2 adults at Silver Heron restaurant on 25th December 2026

The Winter Garland Getaway - €350

One night stay for 2 adults in a Superior Room on 31st December 2026
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 2027

The New Year Bubbles Suite - €500

One night stay for 2 adults in a Penthouse Suite on 31st December 2026
New Year's Eve Buffet Gala Dinner for 2 adults at The Notch
Bottle of chilled Prosecco and festive delicacies in the room
Breakfast for 2 adults at Silver Heron restaurant on 1st January 2027

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



UV
Urban Valley
Resort & Spa

€20

UV
Urban Valley
Resort & Spa

€50

UV
Urban Valley
Resort & Spa

€100

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.

No refund or credit notes for cancellations within 24 hours of the event.

We look forward to hearing from you!

Best Wishes

☆☆☆☆
Urban Valley
Resort & Spa

Refined By Nature

Urban Valley Resort & Spa
Triq Wied Ghollieqa, Kappara SGN 4437, Malta.
T: +356 2138 5926 - E: info@urbanvalleyresort.com - www.urbanvalleyresort.com

