



# *Festive Season*

DEC - JAN 23/24

MARGAUX<sup>1920</sup>







## SET MENUS





# CHRISTMAS EVE DINNER

€58.50 PER PERSON

## SNACKS

Focaccia, Garlic Butter, Olive Oil, Piccalilli

## STARTERS

### Local Prawn

*Jerusalem Artichoke Puree and Caviar*

### Quail

*Chanterelle Mushrooms and Pan Juices*

## INTERMEDIATE

### Tortellaci Cinghiale

*Port Wine Glaze*

## MAIN COURSE

### Ribeye

*King Oyster Mushroom, Salt Baked Beetroot, Potato Terrine*

### Grey Meagre

*Textures of Fennel and Apple Gel*

## DESSERT



## SNACKS

Devilled Eggs, Angels on Horseback, Turkey Beignets

## STARTERS

Oxtail Soup

*Beef Dumpling, Turnip and Sofritto*

## INTERMEDIATE

Nduja Lasagna

*Rich Ragu of Beef, Sausage and Nduja,  
layered with Pasta and Mornay Sauce*

## TRADITIONAL ROAST

Prime Rib

Turkey

Gravy

Yorkshire Pudding

Brussel Sprouts

Glazed Parsnip and Carrot

Roast and Mash

## DESSERT

# CHRISTMAS DAY LUNCH

€53.50 PER PERSON







# NEW YEAR'S EVE DINNER

€85 PER PERSON

## SNACKS

Shio Tempura with Prawn Tartare, Truffle Croquette,  
Chicken Cracker & Foie Gras

## STARTERS

### Cuttlefish

*Prawn, Mussel, Black Garlic and Caviar*

### Beef Tataki

*Bone Marrow, Cured Egg Yolk and Pickles*

## INTERMEDIATE

### Truffle Gyoza

*Dashi and Daikon*

## MAIN COURSE

### John Dory

*Asparagus, Shellfish Fricasse, Local Prawn*

### Wagyu Short Rib

*Smoked Mash and Shitake Jus*

## DESSERT



## SNACKS

Focaccia, Truffle Arancini and Prawn Croquette

## STARTERS

### XI Prawn

*Smoked Cauliflower and Hollandaise*

### Lamb Fillet

*Jerusalem Artichoke Pureè, Ras el Hanut*

## INTERMEDIATE

### Truffle Cannelloni

*Wild Mushrooms, Mornay Sauce and Tomato Fondue*

## MAIN COURSE

### Sole

*Caper Beurrenoisette, Grape Gel Potato Fondant and Samphire*

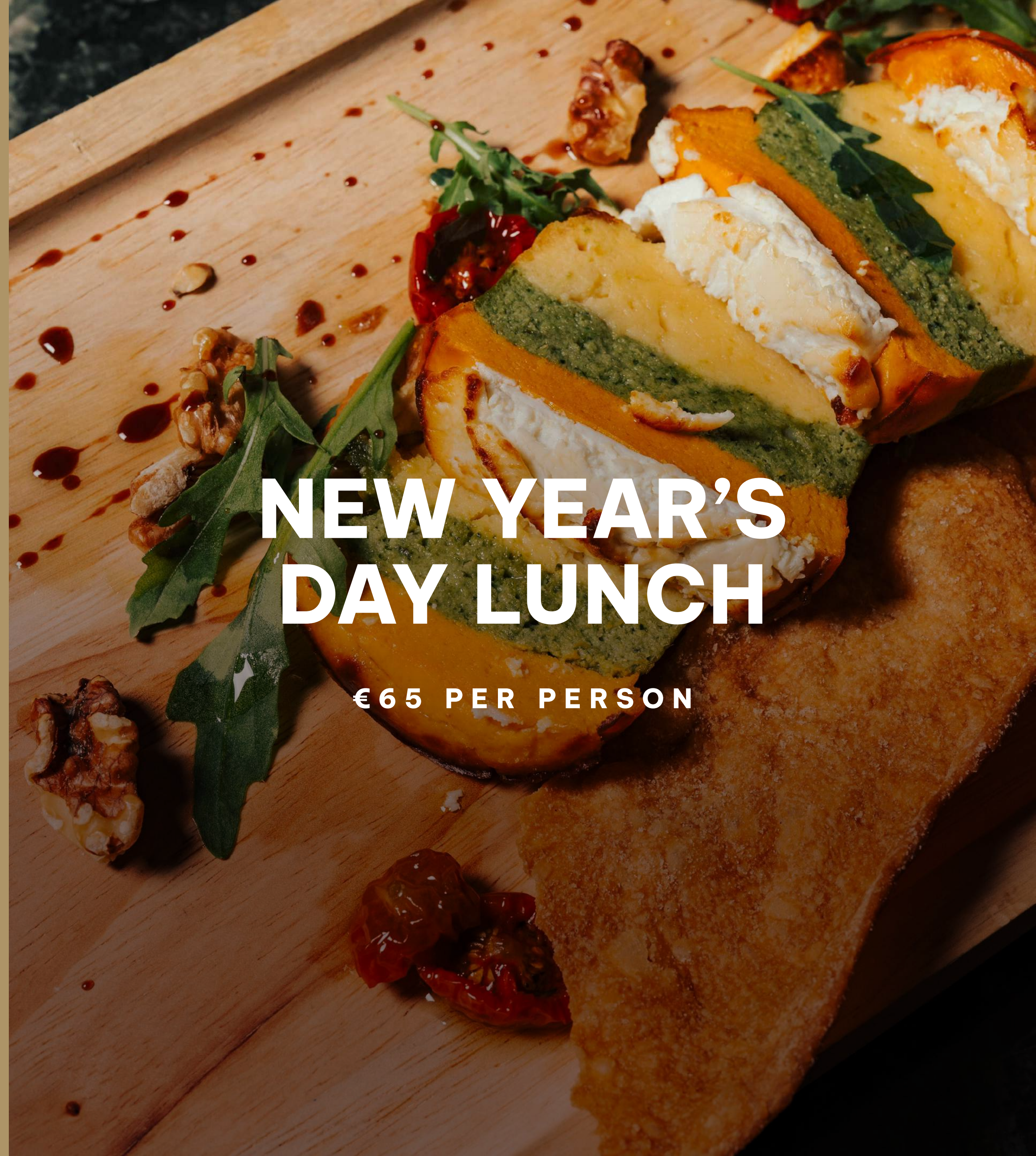
### Veal Cheek

*Truffle Jus, Potato Terrine and Ratatouille*

## DESSERT

# NEW YEAR'S DAY LUNCH

€65 PER PERSON





SET MENU A

€ 3 5

STARTERS

Calamari Fritti

*Lightly Battered Calamari  
served with Tartare Sauce and Petit Salad*

Caprese Salad

*Mozzarella di Bufala, textures of Tomato and Basil*

Trio of Sausage

*Toscana, Pepperoncino and Maltese Sausage  
served with Homemade Ketchup and Caramelised Onion*

MAIN COURSE

Beef Tagliata

*Flank Steak served with roasted Onion, Rucola and Pecorino*

Seabream

*Tomato, Olive and Caper Farcie with a Shellfish Sauce*

Aubergine Parmigiana

*Layers of Aubergine, Tomato, Basil, Mozzarella di Bufala and Pecorino*

SELECTION OF DESSERTS

SET MENU B

€ 4 5

STARTERS

Pan Roasted Quail

*Foie Graiss and Truffle Jus*

Seared Scallops

*Sweetcorn Foam, Guanciale Crisp and Black Garlic*

Porcini

*Fresh Porcini in Garlic Butter and Truffle Air*

MAIN COURSE

Ribeye

*King Oyster Mushroom, Potato Terrine and Bone Marrow Croquette*

Dover Sole

*Caper Beurre Noisette, Samphire and Asparagus Tempura*

Carrot Wellington

*Slow-cooked Carrot layered with a Mushroom and Truffle Duxelles,  
Herb Pancake and Puff Pastry served with Port Wine Jus*

SELECTION OF DESSERTS





**BAR PACKAGES**





OPTION 1

# FULL OPEN BAR

€32 PER PERSON

Includes a fully branded open bar

Vodka (Smirnoff) · Whiskey (J&B, Red Label)  
Gin (Gordon's, Bombay Sapphire)  
Rum (Bacardi, Bacardi Oakheart) · Aperol Spritz · Beer · Wine  
Water · Soft Drinks · Energy Drinks · Jaggermeister  
Prosecco · Shooter Trays · Tequila · Sambuca · Other Liquors

Duration  
**3 HOURS**

*includes waiter service;  
does not include premium brands*



Includes any (1) bubbly welcome drink selected from the below list,  
as well as free flowing beer, wine, soft drinks and water

Bellini

*Our Freshly-Made Peach Puree Topped with  
Prosecco and a Hit of Peach Schnapps*

Bling Bling

*Our Fresh Raspberry Puree Mixed with Lemon  
Juice and Vodka Topped with Prosecco*

Strawberry Fizz

*Vodka Mixed with Freshly-Made Strawberry  
Puree, Topped with Prosecco*

Negroni Sbagliato

*Martini Rosso, Campari, Gin, Orange-Infused Whipped Cream*

Aperol Spritz

*Prosecco Poured over Ice, Topped with Aperol  
and Finished with Soda*

Limoncello Spritz

*Prosecco Poured over Ice, Topped with Aperol,  
Blended with Limoncello and Finished with Soda*

Duration

**2 HOURS**

*includes waiter service*



OPTION 2

# FREE-FLOWING DRINKS

€22 PER PERSON





OPTION 3

# TOKEN BAR

€3 PER TOKEN

*Minimum 100 tokens*

*Packs of 5 tokens at €3 each (€15 per pack)*

Water, Soft Drinks – 1 token per drink

Prosecco – 1 token per drink

Vodka, Gin, Whiskey, Rum + Mixer – 1 token per drink

Beer Bottle – 1 token each (excluding the below)

Corona, Cisk Pilsner, Cisk Strong, Blue Label  
and Bulmers – 2 tokens each

Glass of Wine – 1 token each

Single Shooters – 1 token per shooter

Tray of 12 Shooters – 5 tokens per tray

70cl Bottle of Smirnoff, J&B, Red Label, Bacardi, Bacardi Oakheart,  
Gordon's, Bombay Sapphire – 30 tokens per bottle

70cl Bottle of Black Label, Belvedere, Tanqueray Ten Gin,  
Moet & Chandon – 50 tokens per bottle



**ADD - ON #1**  
**€2 PER PERSON**

Choose any one (1) welcome drink from the list below  
to add to your bar package

**Bellini**

*Our Freshly-Made Peach Puree Topped with  
Prosecco and a Hit of Peach Schnapps*

**Bling Bling**

*Our Fresh Raspberry Puree Mixed with Lemon  
Juice and Vodka Topped with Prosecco*

**Strawberry Fizz**

*Vodka Mixed with Freshly-Made Strawberry  
Puree, Topped with Prosecco*

**Negroni Sbagliato**

*Martini Rosso, Campari, Gin, Orange-Infused Whipped Cream*

**Aperol Spritz**

*Prosecco Poured over Ice, Topped with Aperol  
and Finished with Soda*

**Limoncello Spritz**

*Prosecco Poured over Ice, Topped with Aperol,  
Blended with Limoncello and Finished with Soda*





**ADD - ON # 2**  
**€5 PER PERSON**

Choose any three (3) cocktails from the list below to add to your bar option 1 or 2 package

**Sex On The Beach**

*Vodka and Peach Schnapps Shaken with our Freshly-Made Peach Puree and Orange Juice, Topped with a Flow of Cranberry Juice*

**Pina Colada**

*White Rum and Malibu Blended with our Freshly-Made Pineapple Puree and Coconut Flaked Fresh Cream*

**Long Island Ice Tea**

*Vodka, Dry Gin, White Rum, Triple Sec, Tequila and Fresh Lemon Juice Topped with Cola*

**Cosmopolitan**

*Vodka and Triple Sec Shaken with Fresh Lime, Sugar Syrup and Cranberry Juice*

**Frozen Margarita**

*Tequila, Triple Sec and Fresh Lime Juice Blended with Ice;  
Also Available in Freshly-Made Fruit Purees (Strawberry, Mango, Peach,  
Passion Fruit, Banana)*

**Frozen Daiquiri**

*White Rum Blended with Fresh Lime Juice, Sugar Syrup and Freshly-made Fruit Puree (Strawberry, Mango, Peach, Passion Fruit, Banana)*

**Mojito**

*White Rum Muddled with Lime Wedges, Fresh Mint and White Sugar, Finished with Soda; Also Available in Freshly-made Fruits Puree (Strawberry, Mango, Peach, Passion Fruit, Banana + 50c)*

**Negroni**

*Dry Gin, Campari and Red Vermouth*

**Spiced Mojito**

*Spiced Rum Muddled with Lime Wedges, Fresh Mint and White Sugar, Finished with Soda; Also Available in Freshly-Made Fruits Puree (Strawberry, Mango, Peach, Passion Fruit, Banana + 50c)*

**The 1926**

*A Mixture of Rum, Vodka and Gin Topped up with Cola and a Sweet and Sour Mix*





# MARGAUX<sup>1926</sup>

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