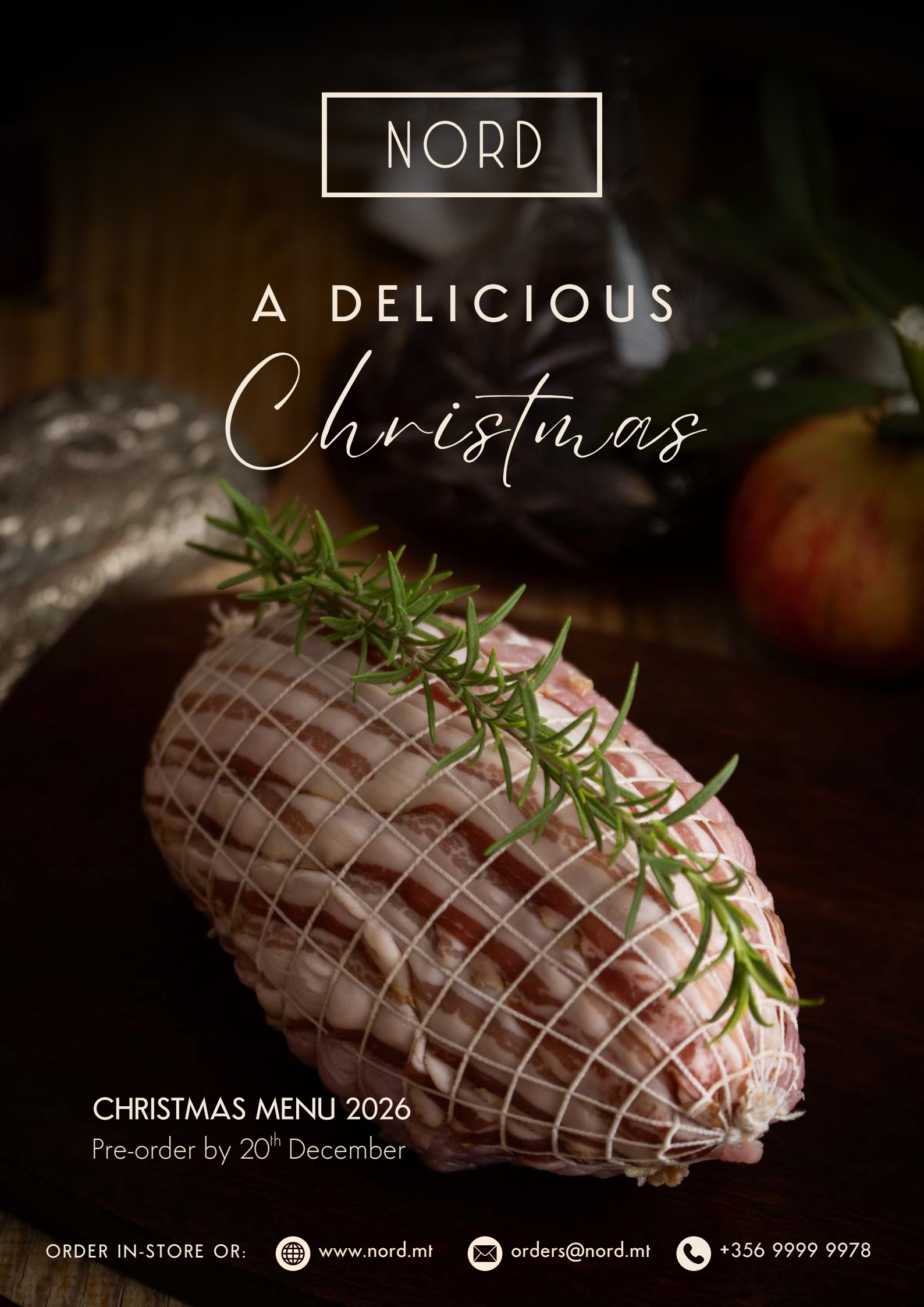
NORD

A DELICIOUS *Christmas*



CHRISTMAS MENU 2026

Pre-order by 20th December

ORDER IN-STORE OR: www.nord.mt orders@nord.mt +356 9999 9978

THE WELLINGTON COLLECTION



SERVES 2-3 OR 5-6 PERSONS

THE DUKE (BEEF FILLET)

Prime beef fillet with ham, mushroom duxelles and pâté, wrapped in golden puff pastry - our signature Wellington.

€44.50/kg



SERVES 2-3 PERSONS

WINTER HEN (CHICKEN)

Rolled chicken breast with garlic butter, cheese and a chicken-mushroom-chervil mousse, wrapped in Parma ham and puff pastry.

€24.99/kg



SERVES 1 PERSON

PETITE WELLINGTON (QUAIL)

Quail filled with fruit-and-nut stuffing, wrapped in prosciutto and pastry.

€28.75/kg



SERVES 3-4 PERSONS

THE HUNTSMAN (RABBIT)

Rabbit wrapped in prosciutto with chestnuts, cranberries and pistachios, seasoned with thyme and fennel for a festive Wellington.

€32.50/kg



SERVES 4-5 PERSONS

NOËL ROYALE (DUCK)

A festive Wellington of duck breast, foie gras, cranberries, walnuts and mushrooms, wrapped in Parma ham and buttery pastry.

€29.75/kg



SERVES 3-4 PERSONS

THE CROWN (LAMB)

Tender New Zealand lamb fillets layered with a light chicken, vegetable and mushroom mousse, Parma ham and spinach, wrapped in homemade pastry.

€34.50/kg

All Wellingtons are prepared fresh and sold frozen to preserve quality and flavour.

THE FESTIVE COLLECTION

HOUSE STUFFINGS

You can purchase our homemade stuffings separately or choose your favourite for any meat marked as suitable for stuffing in the menu.

1. CHESTNUT CROWN

Our signature recipe - a festive harmony of chestnuts, cranberries, smoked bacon, pork shoulder, pistachios, sage, and caramelised onions. A timeless companion to turkey, chicken, or pork.

2. NORD ORCHARD

A refined blend of brandy-macerated apricots, cranberries, prunes, and apples, delicately balanced with walnuts, onions, minced pork, and thyme. Lusciously rich, yet light on the palate.

3. CHRISTMAS CLASSIC

The essence of tradition - finely minced beef and pork bound with breadcrumbs, garlic, and thyme. Honest, hearty, and deeply satisfying.

4. NOËL

A showpiece stuffing - pork, bacon, and duck enriched with smoked ham, truffles, pistachios, and Madeira wine. Indulgent, opulent, and truly celebratory.

5. WINTER GARLAND

An elegant medley of minced pork, orchard apples, prunes, cranberries, onions, honey, thyme, and smoked pancetta. Fragrant, festive, and beautifully balanced.

TO START

PORTOBELLO REALE (Stuffed Mushroom) €19.50/KG

Large Portobello mushroom filled with pork, sage and onion stuffing, topped with Grana Padano, nigella seeds and slices of guanciale. Serves 1 person. Approx. 350 - 450g per portion.

BEEF CENTREPIECES

CHATEAUBRIAND ROYAL ROAST (A Wellington with a Twist) €44.50/KG

Prime centre-cut beef tenderloin stuffed with sautéed mixed mushrooms, shallots, and miso butter, wrapped in caul fat. Approx. 550 — 650g. Serves 2 — 3 people.

STUFFED RIBEYE ROAST €39.50/KG

Tender ribeye rolled with black garlic and onions slowly stewed in aged balsamic vinegar, creating a rich, deeply savoury flavour. Approx. 1kg. Allow 350 — 450g per person.

TAGLIATA FESTIVA (Beef Flap with Pistachio & Truffle) €28.50/KG

Lean and tender beef flap, rolled with creamy goat's cheese, fresh spinach leaves and our signature pistachio and truffle sausage farce, glazed with a honey-mustard dressing and finished with fragrant pancetta. Approx. 1.8 — 2kg. Serves 5 — 6 people.

STUFFED CHUCK €21.50/KG

Your stuffed chuck can be customised with any of our stuffing options (1 — 5) found on page 2.

SHOWSTOPPERS

FEATURED ON PAGE 3



Stuffed Ribeye Roast



Chateaubriand Royal Roast



Tagliata Festiva

PORK CENTREPIECES



PORK BELLY WITH MARSALA FIGS

PORCHETTA NATALE

Rolled pork belly with garlic, wild thyme, and figs slow-cooked in Marsala wine.
Approx. 1kg. Allow 450g per person.

€15.50/kg



PORK & PRUNE ROULADE

ROULADE DE NOËL

Rolled pork fillet with prunes, pancetta, walnuts and sage, finished with an orange, cinnamon, and honey glaze. Approx. 1.5kg. Serves 3—4.

€15.50/kg



PORK WITH DATE & WALNUTS

ARMAGNAC JEWEL

Pork loin stuffed with seasoned minced meat, Armagnac-soaked dates, walnuts, leeks and thyme. Approx. 1kg. Up to 3kg on request.

€14.95/kg



PORK BELLY WITH MORTADELLA & PISTACHIOS

PORCHETTA ORO

Rolled pork belly layered with mortadella, speck, pistachios, and a fresh green herb pesto. Approx. 1.5kg. Allow 450g per person.

€16.50/kg



LOCAL PORK FRENCH RACK (pictured) €13.50/KG

French rack of local pork stuffed with smoked bacon, caramelised onions, and apples.
Approx. 1.5kg. Allow 450 — 500g per person.

STUFFED PORK SHOULDER €12.50/KG

Your stuffed pork shoulder can be customised with any of our stuffing options (1 — 5) found on page 2. Starting from 1kg.

STUFFED PORK COLLAR €12.50/KG

Your stuffed pork collar can be customised with any of our stuffing options (1 — 5) found on page 2. Allow 450g per person.

PORK TOMAHAWK €14.50/KG

Your stuffed tomahawk can be customised with any of our stuffing options (1 — 5) found on page 2.



CHICKEN CENTREPIECES

CHICKEN BALLOTINE (Traditional Stuffed Chicken) €12.50/KG

Whole deboned chicken stuffed with minced pork shoulder, wild fennel, roasted garlic, sourdough breadcrumbs, pine nuts, and orange zest, enriched with pancetta and prosciutto. Approx. 1.8 — 2kg. Serves 5 — 6 people.

STUFFED BONELESS CAPON €9.50/KG

Your stuffed capon can be customised with any of our stuffing options (1 — 5) found on page 2.

FRESH WHOLE CAPON

Succulent fresh whole capon, perfect for a festive roast. €7.50/KG

TURKEY CENTREPIECES

CLASSIC TURKEY ROAST €21.50/KG
Turkey breast stuffed with a classic sage and onion stuffing, featuring sautéed onions, garlic, thyme, sage, nutmeg, and fresh breadcrumbs. From 1kg. Allow 350g per person.

GOLDEN CARVING (Turkey Roulade with Toasted Brioche) €21.50/KG
Turkey breast stuffed with brown butter-toasted brioche, diced pancetta, and chestnuts. From 1kg. Allow 350g per person.

FRESH WHOLE TURKEY €9.00/KG
Available from 4.5kg to 8kg.

FRESH STUFFED TURKEY (3-5 OR 6-8 KG) €15.90/KG
Your stuffed turkey can be customised with any of our stuffing options (1 — 5) found on page 2.

FRESH WHOLE TURKEY BREAST €16.50/KG

FRESH STUFFED TURKEY BONELESS THIGHS €14.50/KG
Your stuffed turkey thighs can be customised with any of our stuffing options (1 — 5) found on page 2.

FRESH TURKEY LEGS €7.90/KG

TURKEY DRUMSTICKS €6.90/KG

A CLOSER LOOK

FEATURED ON PAGE 8



Golden Carving



Classic Turkey Roast



LAMB CENTREPIECES

HERB-CRUSTED FRENCH RACK OF LAMB — €45.50/KG

Fresh rack of lamb enveloped in a fragrant crust of fresh herbs, rich butter, and crisp panko breadcrumbs, wrapped in caul fat for a beautifully textured, succulent roast. Approx. 800g — 1kg. Serves 2 people.

STUFFED LEG OF LAMB — €25.90/KG

Your stuffed leg of lamb can be customised with any of our stuffing options (1 — 5) found on page 2.
Approx. 1.5 — 2kg. Allow 350g per person.

LEG OF LAMB — €25.90/KG

A classic bone-in roasting cut - tender, flavourful and perfect for the festive table. Allow 450g per person.

LAMB HIND SHANKS — €24.50/KG

Premium lamb hind shanks, ideal for low-and-slow cooking for fall-apart meat and incredible flavour.
Approx. 900g.

THE BUTCHER'S CHOICE

FROM PAGE 10



HERB-CRUSTED FRENCH RACK OF LAMB

Fresh rack of lamb enveloped in a fragrant crust of fresh herbs, rich butter, and crisp panko breadcrumbs, wrapped in caul fat for a beautifully textured, succulent roast.

€45.50/kg



DUCK CENTREPIECES

THE ORCHARD CROWN (Stuffed Duck with Macerated Fruits) €22.50/KG
Deboned duck, carefully rolled and generously filled with our signature Orchard stuffing - brandy-macerated apricots, cranberries, prunes, apples, walnuts, onions, minced pork and thyme - studded by orange and ribbons of smoked speck.
Approx. 1.8 — 2kg. Serves 5 — 6 people.

WINTER DUCK (Duck with Nuts & Winter Fruits) €24.50/KG
Duck breast stuffed with brandy- and Port-soaked figs, cherries, cranberries, apricots, and pistachios.
Approx. 600g. Serves 2 people.

WHOLE DUCK (FROZEN) €12.90/KG
Approx. 2.4kg.

DUCK LEGS (FROZEN) €12.50/KG

DUCK BREAST (FROZEN) €18.00/KG

A CLOSER LOOK

FEATURED ON PAGE 12



Winter Duck



The Orchard Crown

BEYOND THE CLASSICS

FRESH PIGEON €12.00/PC
Best roasted or pan-seared and served slightly pink.

FRESH QUAILS €16.90/KG
Perfect roasted, grilled or stuffed.

WHOLE FRESH GUINEA FOWL (HEAD & FEET ON) €14.00/KG
Perfect roasted with herbs.

WHOLE FRESH DUCK (HEAD & FEET ON) €14.50/KG
Best slow-roasted for tender meat and beautifully crisp skin.

FRESH DUCK BREAST €32.50/KG
Perfect pan-seared and served with a festive fruit glaze.

FROZEN VENISON SIRLOIN €22.50/KG
Best pan-seared or roasted and served medium-rare.

FROZEN KANGAROO €25.50/KG
Best quickly seared or grilled and served medium-rare.

FROZEN CROCODILE FILLET €85.50/KG
Best lightly grilled or pan-seared to keep it tender and juicy.

FROZEN GOOSE €21.50/KG
Best slow-roasted until tender, with beautifully crisp, golden skin.

Fresh items available by pre-order only. Order by 13th December.

FESTIVE PLATTERS & SHARING



GOURMET WINTER WREATH

Serves 4—6

An edible holiday centrepiece featuring a selection of our finest gourmet cheeses and charcuterie, with a Normandy Camembert at its centre.

€65

FESTIVE PLATTERS & SHARING



LARGE SHARING PLATTER

Serves 6 — 8

A selection of three salamis of the day, mortadella, speck, four cheeses of the day, two portions of dips, olives, a feta log, nuts, grapes and grissini.

€24.99

FESTIVE PLATTERS & SHARING



SMALL SHARING PLATTER

Serves 2—4

A selection of two salamis of the day, mortadella, speck, three cheeses of the day, a portion of olives or dip, a feta log, nuts, grapes and grissini.

€16.99

FESTIVE PLATTERS & SHARING



MALTESE PLATTER

Serves 2

A selection of homemade bigilla and arjoli dips, Maltese sausage, ġbejniet, stuffed olives, butter beans and sun-dried tomatoes.

€14.95

FESTIVE PLATTERS & SHARING



DIP PLATTER

Serves 2 — 4

A selection of four homemade dips, served with fresh seasonal vegetables and galletti.

€11.99



THE FESTIVE FEAST PLATTER

Serves 20

An indulgent selection of two assorted dips, olives and gourmet cheeses, including Gouda, Old Amsterdam, flavoured Pecorino, Brie, cranberry cheese and Red Leicester.

Accompanied by a variety of cold cuts, including Ventricina, Milano salami, Hungarian salami, speck, mortadella and Maltese sausage.

Finished with pistachio-coated feta logs, fresh grapes, walnuts and crisp grissini.

€58

GIFT VOUCHERS ARE AVAILABLE FOR PURCHASE IN-STORE.




NORD
Christmas orders close
on 20th December
ORDER ONLINE
ORDER IN-STORE OR:
www.nord.mt
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