



***Dayfresh* meats**



FESTIVE SEASON MENU

2025



Turkey & Poultry Selection

Fresh whole turkeys (*Sizes to be confirmed*)

Stuffed skin on turkey rolls
(3.5 kg - 4 kg Avg., Serves 10 pax)

Stuffed, skin-on, boneless turkey thighs
(1.5 kg - 2 kg Avg., Serves 4 - 5 pax)

Stuffed boneless capon roll in a net

Stuffed pollo vallespluga (*Serves 1 pax*)

Turkey drumsticks / whole legs



Pork Lovers Heaven

Whole bone in and skin on pork shoulder or leg

Whole suckling pork (8 - 10 kg)

Stuffed pork joints

Stuffed pork fillets

Stuffed pork belly

Pork French rack

Handmade pork crown (*Serves 8 pax*)

Stuffed pork fillets

Porchetta (*Glazed and infused with fresh herbs and in-house herb infusion*)

Iberico pork racks and fillets (*Subject to availability*)

Honey glazed gammon joints with pineapple and brown sugar



The Taste of Wild



N Zealand venison French racks

N Zealand venison fillets

Wild boar cuts

Pheasants *(Subject to availability)*

Pharoah *(Subject to availability)*

G fowl *(Subject to availability)*

Goose *(Subject to availability)*

Grouse *(Subject to availability)*

Whole ducks

Stuffed boneless ducks

Stuffed duck legs *(Veal, cranberries, nuts, dried fruits and port reduction)*

Stuffed duck breast *(Caramelized Figs, spinach, brie and nuts)*



Lamb Perfection

Local suckling lamb *(Order by 20/12/25)*

N Zealand lamb French racks

N Zealand lamb fillets

N Zealand lamb legs/shoulders/shanks

Irish lamb rump





For the Beef Eaters

Types of premium rib eye steaks

Flap meat

Tomahawk steaks

Picanha

Prime rib on the bone

Canadian New York strip

Charolais tenderloin

Bistecca alla Fiorentina

Rib roasts

USDA beef roasts

Our In-House Wellingtons

(To be ordered by 19/12/25)

Beef Wellington (Serves 4 pax)

Seared Argentinian fillet of beef, glazed with Dijon mustard, duxelles of mushrooms, parma ham and rolled in pastry

Veal and truffle Wellington (Serves 3 pax)

Seared milk-fed veal fillet, glazed with garlic butter, truffle pate, parma ham and rolled in pastry

Chicken Wellington (Serves 1 pax)

Butter seared chicken breast, glazed



Gourmet Creations

Angus meatloaf

Girelle di pollo

Veal parcels

Beef olives

Stuffed chicken breasts (*Leeks, halloumi cheese, bacon and mushrooms*)

Stuffed chicken legs (*Mortadella, cheese and sausage mix*)

Stuffed rabbit (*1.2 kg - 1.5 kg Avg.*)

Pistachio crusted pork tenderloin

Homemade cannelloni

Caprese portobello mushrooms

Chicken and bacon portobello mushrooms

Veal scotch eggs

Cannoli di vitello al pistacchio

Stuffed turkey parcels

Our famous turkey terrines (*To be served cold or warm*)

Bacon wrapped turkey loaf (*Approx. 1 kg each*)

Stuffed pollo vallespluga (*Serves 1 pax*)

and much more.....



Gourmet Bites

Angels on horseback (*Beef liver/chicken trimming*)

Pigs in blanket

Mini beef skewers

Mini chicken skewers

Slow cooked pork ribs

Angus meat balls

Mini lamb koftas

Mini veal koftas

Involtni Philadelphia

Pulpetti pizzaiola

Chicken and cheese patties

Veal and truffle patties

Beef and sweet potatoes patties

Sausage and sweet potato croquettes

Pulled pork bao buns

Pulled duck vol-au-vents



Our Famous In-House Sausages

Traditional Maltese sausage

Spicy sausages

Sicilian sausages

Veal and truffle sausages

Veal and pistacchio sausages

Lemon and ginger sausages

Chicken and veal sausages

Black pudding

Dry sausages



Artisan Stuffings



Parma cotto, creamy mozzarella & Maltese sausage, blended with fresh garden herbs



Parma ham, aged parmigiano, sun-dried tomatoes & local pepper cheese



Veal mince with onion, garlic, rock salt, cracked pepper, pitted prunes & roasted chestnuts



Veal with onion, garlic, rock salt, dried apricots, cranberries, walnuts & gorgonzola crumble



In-house sausage meat with chorizo, brie, sweet apricots & fresh herbs



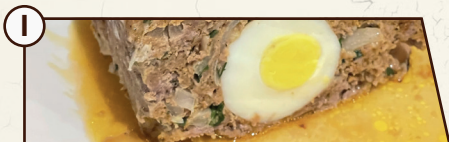
Smoked speck with turkey mince, fresh herbs, ripe figs & blue cheese



Sausage meat with crisp apples & toasted walnuts



Spinach, creamy goat cheese, rosemary, thyme & cranberries



Butcher's blend of mince with onion, garlic, bacon cubes, parsley, boiled egg & mixed veg



COMING SOON

A NEW CONCEPT BY

Dayfresh meats



**GET READY
FOR SOMETHING
EXTRAORDINARY!**

In 2026, Dayfresh is bringing
a revolutionary new concept
that will redefine *the way you
experience meat.*

CAN YOU GUESS WHAT'S COMING?

Follow us for exclusive previews and surprises.

Dayfresh meats™



Opening Hours

Monday	08/12/25	Closed
Saturday	13/12/25	8.30 - 16.00
Sunday	21/12/25	8.30 - 12.30
Monday	22/12/25	08.30 - 17.00
Tuesday	23/12/25	08.30 - 17.00
Wednesday	24/12/25	08.30 - 14.00
Thursday	25/12/25	Closed
Friday	26/12/25	08.30 - 12.30
Tuesday	30/12/25	08.30 - 17.00
Wednesday	31/12/25	08.30 - 14.00
Thursday	01/01/26	Closed

Notes

For prices and quantities, please call **27448007** or visit us at our store for personalized guidance.

For allergies or intolerances kindly let us know — we will gladly guide you.

On 22nd and 23rd we'll be closed 2 hours earlier, all our orders are prepared and served fresh to ensure the finest quality.