

Father's day

BUFFET LUNCH MENU



What a way to start your meal by choosing from the infinite Selection of our Antipasti table created by our Larder Chefs with Fresh Vegetables, Shellfish, Cured Meats, Mature Cheese and much more...

FRESHLY HOMEMADE SOUPS

Chicken & Corn Chowder with Light Chili Oil

Broccoli Puree with Salted Croutons (V)

PASTA STATION

Baked Cheese filled Tortellini folded with Cottage Cheese & Spinach Leaves dressed with a Creamy Tomato & Bechamel Sauce (V)

Wheat Pasta mixed with Sauteed Baby Cuttle Fish, Garlic Tomato Sauce and drizzled with Black Olive Dressing

Penne tossed in a Shredded Pulled Beef & Artichoke Cream, sprinkled with Toasted Walnuts

HOT ENTREES

Seared Maltese Seabream, lightly marinated served with flamed Aniseed Prawn Bisque

Roast Chicken Thighs flavored with Sage Grilled Balsamic Asparagus, Riesling flavored Sauce

Grilled Medallions of Prime Heifer Beef brushed with Miso Oil served with Ruby Port Jus

Pork Roulade with Sausage Meat & Apples wrapped in Smoked Pancetta on Crushed Red Lentils & Chickpeas served with a Light Creamed Veal Glaze

Baked Vegetable Burritos filled with Refried Beans, Rice & Corn topped with Tomato Fondue & Mexican Cheese (V)

CARVERY

Roast Leg of New Zealand Lamb studded with Garlic & Rosemary Spears served with Reduced Madeira Wine & Pan Juices

Baked Fillet of Salmon brushed with Dijon Mustard, Pink Peppercorn & Lemon Confit served with Sauce Vierge

Stir Fried Mediterranean Vegetables drizzled with Garlic Herb Oil (V)

Baked Desiree Potatoes with Braised Onions & Bacon

Fried Asian Finger Food

KIDS CORNER

Chicken Nuggets, Sausages and French Fries

DESSERT TABLE

Indulge in our Display from the Fantasy of our Pastry Chef's Creation with Fresh Gateaux, Crispy Home-made Tarts, Flans and Ice Creams

€50.00 per person | €25.00 per child (5 - 12 yrs)
(including unlimited wine, beer, soft drinks, water and coffee)

50% deposit required