



EASTER

Buffet menu

ANTIPASTI

A vast selection from our cold kitchen Chefs that includes **mouth-watering fresh salads, a variety of antipasti and platters** from land and sea, including **sushi and fresh salmon, salami platters and cheese boards**. Complimented with condiments, home-made dressings, dips and freshly baked bread.

SOUPS AND PASTA

Mediterranean Seafood Soup

Carrot, Orange and Tarragon Soup

Baked Succietti with lamb ragout, mixed spices, parmesan cheese

Rigatoni pasta tossed in sautéed prawns, light prawn bisque, dried cherry tomatoes, zucchini ribbons & fine herbs

Garganelle with Asparagus, Bell Peppers, Onions, Lemon zest and Cream





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CARVING STATION

Roasted herb crusted Beef served with porcini mushroom sauce

Lamb shoulder with root vegetables and mint sauce

Honey glazed **Gammon**

MAIN DISHES

Duck Breast with red onion jus

Marinated **Chicken thighs** with sage velouté

Slow cooked **Pork Belly** with apple and cider jus

Fresh Fish with cherry tomatoes, garlic, white wine and fresh herbs

Fish goujons

Pizza Margherita

Grilled Seasonal Vegetables

Roasted Potatoes with garlic, rosemary & thyme

French Fries





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ASIAN CORNER

Vegetable spring rolls with sweet and chilli
sauce

Thai beef curry with seasonal vegetables

Egg fried rice with peas and carrots

Crispy chicken bites in sweet n sour sauce

Egg noodles with ginger and teriyaki sauce

DESSERT

A sweet treat from our Pastry Chef that includes
**home-made tarts, Cakes & a selection of carved
fresh fruits and ice-creams.**

INCLUDING

**Wine, Beer, Soft Drinks, Water,
Tea, Coffee, Hot Chocolate**

Price per person: **Adults € 55.00**

Kids (6-12 years) € 25.00

Kids (under 5 years) - FREE

