

Mediterranean Festa

SATURDAY DINNER

STARTERS

3-TIER STAND SERVED AT TABLE

SHELLFISH & SEAFOOD BOWL
king prawns, mussels & calamari

MEDITERRANEAN VEGETABLES PLATE
olives, sundried tomatoes, grilled peppers,
artichokes, pickled fennel & cauliflower

CHEF'S ANTIPASTO
selection of cured meat, pickled herring,
potted shrimp and crab

ASSISTED BUFFET SERVICE

SOUP

CHICKEN SWEETCORN
& COCONUT SOUP

PASTA

BAKED BEEF LASAGNA
braised beef ragout, roasted tomato sauce,
béchamel sauce, parmesan shavings

PENNE

smoked salmon, dill cream, confit of lemon

SPINACH RICOTTA RAVIOLI

pesto, cherry tomatoes, toasted pine nuts

ASIAN STREET FOOD STATION

vegetable spring rolls
vegetable pakora, tomato and coriander chutney
salt & chilli calamari, wasabi mayonnaise
vegetable dim sum, soy rice wine and ginger dipping sauce
coconut shrimp, sweet chilli sauce
chicken satay, peanut sauce

CARVERY STATION

ROASTED PRIME RIB-EYE OF BEEF
Yorkshire pudding, thyme beef gravy

SLOW-COOKED PORK BELLY

stuffed with onions & rosemary, apple chutney
and pork jus

MAIN COURSE

SEABREAM
tomato olive and caper salsa

LAMB ROGAN GOSH
poppadums, raita

CORN-FED CHICKEN
fricassee of mushrooms

PILAF RICE

SELECTION OF POTATOES AND
SEASONAL VEGETABLES

DESSERT & CHEESE SELECTION

treat yourself to our selection of exquisite desserts,
freshly carved fruit, delicious ice-creams & sorbets

Local and International cheese served with
dried fruit, nuts, chutneys & pickles

OPTION 1

€35 per person

FOOD ONLY

TERMS & CONDITIONS APPLY

OPTION 2

€42 per person

including ½ bottle of wine,
½ bottle of water & parking

TERMS & CONDITIONS APPLY

KIDS up to 11 years

eat **FREE**

12yrs - 15 yrs at €10

including 1 soft drink

IMPORTANT INFORMATION

Kindly note that this is a sample menu and items may vary from one week to another.

This special will consist of a blend of service at table and served buffet following all health & safety protocols.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management.