

Mediterranean Festa

SUNDAY LUNCH

STARTERS

3-TIER STAND SERVED AT TABLE

SHELLFISH & SEAFOOD BOWL
king prawns, mussels & calamari

x

MEDITERRANEAN VEGETABLES PLATE

grilled aubergine & peppers
pickled cauliflower & carrots
marinated fennel & mushrooms

x

CHEF'S ANTIPASTO

cured Norwegian salmon, beef pastrami,
selection of cured meat, truffle sabayon

ASSISTED BUFFET SERVICE

SOUP

PEA VELOUTÉ
goat cheese croutons

PASTA

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

LINGUINE

fricassee of mussels & salmon,
basil and walnut gremolata

MUSHROOM RAVIOLI

creamy almond & rocket pesto, cherry tomato confit

MEXICAN TACO STATION

a choice of
spiced beef / chicken / beans
served with guacamole, sour cream and salsa

CARVERY STATION

ROASTED PRIME RIB-EYE OF BEEF
truffle Yorkshire pudding, thyme jus

SALMON EN CROÛTE

crab & fish mousse, citrus hollandaise sauce

MAIN COURSE

PANACHE OF FISH
bok choy, french beans, shellfish velouté

SLOW-ROASTED LAMB CATALAN
spiced figs, feta cheese, heritage carrots

SLOW-COOKED LOCAL PORK BELLY
savoy cabbage, cider jus

AUBERGINE & COURGETTE RATATOUILLE

BRASSICAS WITH TRUFFLE BUTTER

**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.