

Mediterranean Festa

SATURDAY DINNER & SUNDAY LUNCH

ASSISTED BUFFET SAMPLE MENU

ANTIPASTI & SALADS

a feast of flavours featuring fresh salads & chilled antipasti

SOUP

CREAM OF CAULIFLOWER
flavoured with blue cheese, chive oil

BOUILLABAISSE SOUP
garlic aioli, toasted crostini

PASTA

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

SEAFOOD RISOTTO
with a light bisque

SPINACH RICOTTA RAVIOLI
pesto, cherry tomatoes, toasted pine nuts

INDIAN STREET FOOD STATION

Paneer, Naan bread
Lamb samosa, Onion bhajis
Vegetable pakora
Popodoms

selection of chutney, raita & dips

Live-Cooking Station

Chicken Tikka Masala Skewers
(sauce on the side)
Sweet Spiced Pilaf Rice
Beef Vindaloo

SHELLFISH STATION

a selection of shellfish cooked in
garlic confit, herb persillade, cherry tomatoes

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

IMPORTANT INFORMATION

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

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.

OPTION 1

€35 per person

FOOD ONLY
including parking

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