

SUNDAY GRAND BUFFET | SAMPLE MENU I

ANTIPASTI

An array of Mediterranean mezes, lavish antipasti, platters, Italian salami, tapas, natural and composed salads, with home-made chutneys, dressings, and infused oils

SUSHI AND FISH STATION

A selection of sushi featuring a display of different nigiri and a selection of maki and smoked and cured sea food, mussels, prawn, and shellfish served with wasabi, soy and pickled ginger

FROM THE SOUP KETTLE

Creamy chicken and corn soup
Roasted cauliflower and potato soup with olive oil croutons (v)

PASTA STATION

Baked mac and cheese with creamy Gruyère, cheddar and melted mozzarella (v)
Spaghetti with lamb ragù, slow-cooked in a rich tomato and red wine sauce
Mixed seafood risotto with bisque and fresh basil pesto

CARVERY & MAIN COURSE STATION

Roast beef with Yorkshire pudding and red wine jus
Slow-baked pork leg with apple and cinnamon creamy sauce
Medium-spiced lamb madras with a hint of coconut
Grilled Salmon with ginger, garlic and Thai curry sauce
Focaccia with semi-dried cherry tomatoes, for di latte, baby spinach and pecorino shavings (v)
Pan-fried chicken thighs with mushroom and pancetta in a garlic and marsala cream sauce
Vegetable Biryani infused with cumin and coriander leaves (v)
Rosted root vegetables (v)
Buttered Broccoli with flaked almonds (v)
Baked potatoes with garlic, onions, and fennel seeds (v)
Patatas bravas (v)

STREET FOOD STATION

Chicken tandoori kebabs
Steak and kidney pie
Courgette and prawn fritters
Vegetable spring rolls (v)
Mozzarella with tartufo (v)
Beef Arancini
Accompanied by sweet chili sauce, hummus, mint raita, tartar sauce and mango chutney

INTERNATIONAL CHEESE PLATTER

Selection of hard, semi-hard, soft, and blue-veined cheeses, served with grapes, celery, nuts, dried fruit, water biscuits, and grissini

KID'S CORNER

Creamy pesto penne, chicken nuggets, sausages, pizza ciabatta, breaded fish and French fries

DESSERTS

Assortment of individual mini desserts, home-made ice cream and fresh fruit, served with sauces and coulis

13 years old and over €39.50 | Children 6 to 12 years €19.50 | Complimentary for children under 5 years
Includes complimentary parking and a glass of Prosecco on arrival

(v) – vegetarian

We treat food allergies seriously. Every effort is made to instruct our team regarding the potential severity of food allergies. If you suffer from any food allergies or intolerance, please inform a member of our team before you order your food and/or drink.

SUNDAY GRAND BUFFET | SAMPLE MENU 2

ANTIPASTI

An array of Mediterranean mezes, shellfish, lavish antipasti, platters, Italian salami, tapas, natural and composed salads, with home-made chutney, dressings and infused oils

SUSHI AND FISH STATION

A selection of sushi featuring a display of different nigiri and a selection of maki and smoked and cured sea food, mussels, prawn, and shellfish served with wasabi, soy and pickled ginger

FROM THE SOUP KETTLE

Roasted pumpkin and carrot soup with crushed cumin seeds (v)
Traditional fish soup with garlic and olive oil crostini

PASTA STATION

Gratinated cannelloni with pulled chicken, spinach, pecorino cream and mozzarella
Local ricotta ravioli in tomato fondue with olive oil and fresh herbs
Prawns and black mussels with garlic oil, chilies, white wine and fresh herbs

CARVERY AND MAIN COURSE STATION

Traditional roast beef with Yorkshire pudding and whole mustard jus
Slow-cooked tandoori lamb leg, rubbed with aromatic spices and served with mint raita
Poached sea bass with confit fennel and tomato and broad beans
Grilled pork gammon steak with minted mash peas and whole grain mustard jus
Mediterranean grilled vegetables tart with burrata, rucola and drizzled with herb oil
Chicken cacciatore with red wine, peppers, olives, onions and a hearty tomato sauce
Steamed basmati rice with chickpeas and confit onions (v)
Gratinated cauliflower with parmesan and mozzarella (v)
Buttered bouquetiere (v)
Roast potato wedges with fresh thyme and garlic (v)
Triple cooked sauté potatoes with sea salt and crushed peppers (v)

ASIAN STATION

Asian Pork Ribs with Yakitori sauce
Sweet and sour chicken with peppers, onions, carrots and pineapple
Egg fried rice with garlic, peas, soya, spring onions (v)
Vegetable samosa (v)
Grilled vegetable gyoza (v)
Spicy chicken wings
Accompanied by sweet chili sauce, soya, Yakitori, mango chutney and hoisin sauce

INTERNATIONAL CHEESE PLATTER

Selection of hard, semi-hard, soft and blue-veined cheese,
served with grapes, celery, nuts, dried fruit, water biscuits and grissini

KID'S CORNER

Creamy pesto penne, chicken nuggets, sausages, pizza ciabatta, breaded fish and French fries

DESSERTS

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SUNDAY GRAND BUFFET | SAMPLE MENU 3

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SUSHI AND FISH STATION

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FROM THE SOUP KETTLE

Cream of mushroom and leek soup with garlic croutons (v)
Asian vegetables and chunky fish soup with curry and coconut milk

PASTA STATION

Baked lasagna with beef ragù, local ricotta, mozzarella and grana
Risotto with mixed mushrooms, porcini, Grana Padano and fresh herbs (v)
Penne al salmon with dill and sambuca cream, finished with fresh herbs

CARVERY AND MAIN COURSE STATION

Slow roast beef with Yorkshire pudding and creamy pepper sauce
Glazed leg of gammon with star anise and fruit compote jus lié
Grilled tuna with lemon, barley, baby spinach, confit cherry tomatoes and fresh herbs
Grilled lamb chops with pistachio herb crumble, fresh mint gremolata and pan jus
Braised pork cheeks glazed with root vegetables, tomatoes and red wine jus
Pinsa with pumpkin purée, figs, caramelized onion, rucola and burrata (v)
Aromatic jeera rice with spices (v)
Steamed winter vegetables with thyme and garlic butter (v)
Aubergine parmigiana with tomato and basil leaves (v)
Fried potato wedges with rosemary salt (v)

ETHNIC STATION

Spicy chicken shawarma
Lamb tajine with aromatic slow-cooked lamb, vegetables and dried fruit
Falafel (v)
Aromatic basmati rice with cardamom, star anise and cloves (v)
Gözleme with spinach, mozzarella and ricotta (v)
Spicy beef koftas
Accompanied by pitta bread, couscous, spicy sauce, minted yoghurt and hummus

INTERNATIONAL CHEESE PLATTER

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KID'S CORNER

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DESSERTS

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FROM THE SOUP KETTLE

Winter roasted vegetable minestrone with basil crostini (v)
Pea and ham hock soup

PASTA STATION

Ziti with Sicilian sausage, tomato sauce and friarielli
Potato gnocchi with gorgonzola, walnut, velouté sauce and melted mozzarella (v)
Linguine vongole with cherry tomatoes, chilli, white wine, garlic and fresh herbs

CARVERY AND MAIN COURSE STATION

Slow roast beef with garlic and thyme, Yorkshire pudding, hollandaise sauce and pan jus
Crispy porchetta with thyme, garlic and fresh herbs
Grilled swordfish with grilled tomato, lemon oil, crispy capers and fresh basil
Grilled chicken breast with sweetcorn, tomato, avocado, spring onions and coriander salsa
Sweet and sour pork with bell peppers and pineapple
Roasted Mediterranean vegetable quiche with goat cheese crumble (v)
Egg fried rice with peas, soy sauce and spring onions (v)
Seasonal root vegetables with thyme and garlic (v)
Steamed green vegetables (v)
Roast new potatoes with garlic and thyme (v)
Mashed sweet potato (v)

MEXICAN STATION

Pulled pork with fried beans, tomato and lime
Beef birria stew
Mexican rice
Fried Jalapeño with cheese
Mexican potato hash with chorizo spring onions and coriander
Bean and lentil ragù
Accompanied by soft taco, guacamole, pickled red cabbage, cheddar, tomato and lettuce

INTERNATIONAL CHEESE PLATTER

Selection of hard, semi-hard, soft and blue-veined cheese,
served with grapes, celery, nuts, dried fruit, water biscuits and grissini

KID'S CORNER

Creamy pesto penne, chicken nuggets, sausages, pizza ciabatta, breaded fish and French fries

DESSERTS

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