



INTERNATIONAL BUFFET DINNER

FLAVOURS OF THE GARDE MANGER

SALADS AND ANTIPASTI

Indulge in our selection of mouth-watering salads, individual creativity and decorative platters from land and sea, prepared by our chefs using the best ingredients, combining Mediterranean and international flavours - served with condiments and in-house made dressings and infused oils

SOUPS KETTLE

Mediterranean-Style Prawn and Mussel Broth
with tomatoes, herb and white wine

CREAM OF MILD CURRY, CAULIFLOWER AND SAUTÉED BROAD BEAN
served with toasted garlic brioche croutons

PASTA

BAKED RIGATONI

with minced beef chuck roll and mirepoix ragout,
crusted with herbs, local ricotta and mozzarella cheese

ORECCHIETTE PASTA

tossed with Italian sundried tomato and local basil pesto,
Maltese cheeselet and cream

MAIN COURSES

SPANISH STYLE CALAMARI

with paprika, peppers, onion, cherry tomatoes

LINE-CAUGHT SWORDFISH STEAK

baked with soft herbs, lemon and house olive accompanied
with Mediterranean dressing

MEXICAN-STYLE CHICKEN BREAST

marinated with chili and coriander, sweet corn and tomato dressing



DUO OF LOCAL PORK

LOIN AND BELLY

roasted over a bed of creamy savoy cabbage
served with thyme and onion grain mustard jus

VEGETARIAN & VEGAN DISH

VEGETABLE AND MUSHROOM SWEET AND SOUR (V)

served with aromatic basmati rice

CARVERY STATION

SLOW-ROASTED PRIME CUT OF BEEF

roasted with garlic and thyme
served with pan juices reduction, traditional Yorkshire Puddings, natural
onions and thyme beef jus

ACCOMPANIMENTS

FRICASSEE OF WILTED SEASONAL GREENS

served with herb oil

CAPONATA-STYLE VEGETABLES

ROASTED NEW POTATO

served with confit of fennel and preserved shallots

DESSERTS

EXQUISITE CREATIONS

Indulge in our tantalizing selection of pastries, desserts and individual
delicacies, carefully prepared by our pastry team,
fresh fruit seasonal salad in light syrup, and whole fresh seasonal fruit display

CHEESE PLATTER

(served to order)

SELECTION OF LOCAL AND INTERNATIONAL CHEESES

served with grissini, galletti and crisp crackers

€38.00 PER PERSON, FOOD ONLY (INCL. VAT)
6-12 YEARS – €19.00, FOOD ONLY (INCL. VAT)

Please note that this is a sample menu.
Since we use the freshest ingredients, menus may change accordingly.