



SUNDAY

BUFFET  
LUNCH  
MENU

## Flavours of the Garde Manger

Try a selection of creative salads, crisp starters and marinated vegetables. Indulge in our charcuterie delicacies. Complement your choices with our in-house prepared infused oils and tasty dressings.

### ARRAY OF DIPS

served with Pita Bread and Fried Tortillas

### MEDITERRANEAN FISH & SEAFOOD DISPLAY

An array of marinated seafood and shellfish

### CHARCUTERIE SECTION

Treat yourself to freshly cut Parma ham a la minute. Salumi from Italian regent's salamis and in house cured coppa and pancetta, accompanied with typical Italian antipasti condiments

### CURED FISH DISPLAY

A selection of cured Mediterranean and athletic fish, accompaniment with Dill and whole grain mustard dressing  
Miso, honey and soy dressing  
Honey and orange dressing

## Selection of Local and International Cheeses

Including our famous baked brie cheese with stewed apples encased in puff pastry. served with onion chutney, crisp cream crackers, water biscuits, grissini, toasted nuts and grapes

## Soup Kettles

### AROMATIC THAI FISH BROTH

A selection of seafood, cooked in aromatic herb and spices enhanced with coconut milk chili and lime

### SWEET POTATO AND CURRY CREAM SOUP (V)

served with flavoured bread wafers and croutons

## Pasta Station

### HAND FILLED BAKED CANNELLONI (V)

with sun dried tomato, local gbejna and spinach stuffed cannelloni baked with tomato fondue and basil sauce, béchamel and mozzarella crust

### FRESH PASTA GARGANELLI

Creamy Butternut Squash Puree, hazelnuts, artichokes and finished with pecorino cheese

## Spanish and Mexican Station

### VEGETABLE RICE DISH COOKED SPANISH STYLE (V)

Presented in our giant cast iron pans  
Prepared with fine Mediterranean ingredients, fresh from the land  
enhanced with aromatic herbs and spices, and cooked to perfection  
by our chef

### CHEESE NACHOS (V)

fried chili, pepper and onion  
served with guacamole and sour cream

### BEEF CHILI QUESADILLA

Monterey jack cheese and coriander  
served with sweet and spicy tomato salsa

### GRILLED CORN ON THE COB (V)

served with spiced mayonnaise, crispy chili herb crust

## Live Cooking Buffet Display

### STIR FRIED KING PRAWNS & CALAMARI

with fresh chili, cherry tomatoes, white wine and confit garlic

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### DILL & LIME MARINATED SCOTTISH SALMON

served with Mediterranean salsa

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### MISO AND GINGER MARINATED GRILLED SEA BASS,

braised fennel bulbs, chive and sake, veloute

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### LEMON & ROSEMARY MARINATED

### FREE RANGE CHICKEN BREAST

served with shallots and Portobello mushroom sauce

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### HOME MADE FENNEL AND CORIANDER SEED,

### PORK SAUSAGE

served with selection mustards

## Live Cooking From Our Smoker

HOME CURED AND HOUSE RUBBED PORK RIBS  
served with homemade BBQ sauces

### Carvery Station

Slow Roasted Prime Rib of Beef  
Yorkshire Puddings and thyme and garlic jus

#### VEGAN DISH (V)

Seasonal Vegetable and Chickpea Tagine  
served with fragrant Israeli spicy tomato couscous

### Vegetable Accompaniments (V)

Honey and Ginger Glazed Celeriac, Swede and Parsnip Vegetables

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LONG STEM BROCCOLI  
and Braised Leeks, Herb Oil

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FARMER'S STYLE ROASTED POTATOES  
with Fennel Seed, White Onion & Tomatoes

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CREAMED NEW POTATOES  
with Braised Leeks, Kale and Soft Herbs

### Fresh from our Tandoori Ovens

Enhance your selection by trying our variety of marinated meat with  
Indian spices and seasonings, cooked in an authentic  
way by our Indian chef

Live Cooking From the Tandoori Oven  
Aromatic Tandoori Yogurt, Ginger and Coriander Chicken Tikka

## Indian Curries Station

DUCK SUKKA

LAMB VINDALOO

MATAR MUSHROOM

served with Steamed Aromatic Basmati Rice finished with Fresh Coriander

## Asian station

SWEET CORN AND SPINACH SAMOSAS

NOODLE AND STIR-FRY VEGETABLES SPRING ROLLS

STEAMED CHICKEN DUMPLING AND VEGETABLE GYOZA  
served with Asian sauces

## Desserts

### EXQUISITE CREATIONS

Indulge in our tantalizing selection of pastries, desserts and individual delicacies, carefully prepared by our pastry team, including a selection of traditional festive specialities, fresh fruit salad and fruit display

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### EXCELSIOR GRAND CHOCOLATE FOUNTAIN

Presented with a variety of seasonal fresh fruits,  
Mini doughnuts & Marshmallows

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### SELECTION OF ICE CREAMS AND SORBET

€40 PER PERSON FOOD ONLY (INCL. VAT)  
6-12 YEARS €20 FOOD ONLY (INCL. VAT)

A children's menu is also available  
Please note that this is a sample menu.  
Since we use the freshest ingredients, menus may change accordingly