



MOTHER'S DAY *Buffet Lunch*



Flavours of the Garde Manger

A carefully-curated selection of creative salads, crisp starters & marinated vegetables.

Indulge in our charcuterie delicacies, and complement your choices with our in-house prepared infused oils and tasty dressings

ARRAY OF DIPS

served with pita bread and fried tortillas

Smoked & Cured Fish Display

AN ARRAY OF MARINATED SEAFOOD, SHELLFISH, & CURED FISH

accompanied with dill and whole grain mustard dressing; miso, honey and soy dressing; and honey and orange dressing

Soup Kettles

PRAWN & SEAFOOD CHOWDER

*seasonal vegetables, saffron
served with toasted confit herb croutons*

CREAM OF PARSNIP & COCONUT MILK

served with flavoured coriander and garlic sour dough

Pasta Station

STUFFED CANNELLONI

*braised black angus ragout, béchamel sauces,
enhanced with tomato fondue sauce,
and gratinated, aged parmesan cheese*

PASTA ORECCHIETTE

*Scottish smoked salmon, Conwy mussel, green zucchini,
served with a dill and creamy sauce*

Spanish & Mexican Station

PAELLA VALENCIA (V)

*Traditional Spanish Rice Dish
prepared with fine Mediterranean ingredients,
and enhanced with aromatic herbs and spices*

CHEESE NACHOS (V)

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

GRILLED CORN ON THE COB (V)

*served with spiced mayonnaise,
and a crispy chili herb crust*

Live-Cooking Buffet Display

STIR-FRY KING PRAWNS

with garlic butter, chenin blanc wine, and soft herbs

GRILLED NORWEGIAN SALMON

miso and white wine velouté

MIXED SHELL FISH & CALAMARI

lilliput capers, tomato, and nocellara olive sauce vierge

FREE-RANGE CHICKEN BREAST

*cooked Eastern-style,
served with yoghurt, chilli and dill sauce*

FENNEL SAUSAGES

*spiced with mild red chilli and made in-house
served with a selection of fine mustards*

Carvery Station

SMOKED PORK RIBS

*marinated in a home-made honey rub
served with an in-house made Jack Daniels' BBQ sauce*

SLOW-ROASTED PRIME RIB OF BEEF

served with Yorkshire puddings and thyme and port jus

Vegetarian Dishes

GRILLED HEIRLOOM TOMATO & EGG PLANTS PARMIGIANA

served with sage and preserved lemon risotto

ASSIETTE OF MARKET VEGETABLES

CAULIFLOWER WITH TRUFFLE CHEESE

served with a Mornay sauce

Accompaniments

CREAMY SHALLOT AND THYME POTATO DAUPHINOISE

cooked in a parmesan cheese and herb crust

BAKED NEW POTATOES

*cooked with sundried tomatoes and butter thyme,
served with spring onion and crispy kale*

Fresh from the Tandoori Ovens

GINGER & CORIANDER CHICKEN TIKKA

served with aromatic tandoori yogurt

BEEF LAAL MAANS

(red meat curry)

DUCK DO PYAZA

(North Indian curry)

CHANA MASALA

(North Indian curry)

STEAMED AROMATIC BASMATI RICE

finished with fresh coriander

Asian Station

LENTIL & SPINACH SAMOSAS

DUCK SPRING ROLLS

STEAMED CHICKEN DUMPLINGS

VEGETABLE GYOZA

served with Asian sauces

Charcuterie & Cheese Section

SALUMI & SALAMIS FROM ITALIAN REGIONS & IN-HOUSE CURED COPPA & PANCETTA

accompanied with typical Italian antipasti condiments

SELECTION OF LOCAL AND INTERNATIONAL CHEESES

*served with onion chutney, crisp cream crackers, water biscuits, grissini,
toasted nuts and grapes*

FAMOUS BAKED BRIE

encased in puff pastry, served with stewed apples

Desserts Station

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 & FRUIT DISPLAY

EXCELSIOR GRAND CHOCOLATE FOUNTAIN

presented with a variety of fresh fruits, mini doughnuts & marshmallows

SELECTION OF ICE CREAMS & SORBET

Adults	€65.00 per person (incl. VAT) (includes ½ bottle of house wine, ½ bottle of local water and coffee)
Children 6-12 years	€30.00 per person (incl. VAT) (includes soft drinks and water)
Children under 6	Free (Food Only)

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.

