



# FATHER'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

**CREAM OF LENTIL, TOMATO & ALMOND SOUP**

*served with toasted confit herb croutons*

**MEDITERRANEAN BOUILLABAISSSE**

*served with flavoured bread wafers*

# Pasta Station

**BAKED-EGG PASTA LASAGNE**

*pulled beef ragout and root vegetables, tomato fondue, cooked in a white béchamel nutmeg sauce, topped with a Gruyere-cheese and herb crust*

**POTATO GNOCCHI**

*served with creamy butternut squash puree, pistachios and goat's cheese shavings*

**PAELLA VALENCIA (V)**

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

## Live-Cooking Buffet Display

### **STIR-FRY KING PRAWNS**

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

### **MARINATED & GRILLED GREY MEAGRE**

*with vongole in shell and black shell mussels,  
cooked with confit garlic, cherry tomatoes, Sauvignon Blanc white wine,  
and fresh herbs*

### **CORN-FED CHICKEN BREAST**

*marinated in sumac  
served with shallots and wild mushroom sauce*

### **APPLE & CORIANDER SAUSAGE**

*in-house made, served with a selection of fine mustards*

### **FENNEL SAUSAGES**

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

## Live Cooking From Our Smoker

### **CREOLE-MARINATED SMOKED PORK RIBS**

*served with homemade BBQ and Jack Daniel's sauces  
and a selection of mustards*

## Carvery Station

### **PRIME-ROASTED RIB OF BEEF**

*roasted with garlic and thyme  
served with homemade traditional Yorkshire puddings, natural beef jus,  
and pan juices reduction*

### **PORCHETTA**

*made with local pork prepared by our butcher,  
enhanced with fennel and fresh herb rub,  
and served with homemade green apple and apricot compote*

## Vegetarian

### **COURGETTE PEPERONATA**

*cooked with onion, feta crumble, aromatic oil*

### **MEDITERRANEAN VEGETABLE TAGINE**

### **GLAZED CELERIES & SWEDE**

*served with saffron emulsion*

## Accompaniments

### **FARMER'S STYLE ROASTED POTATOES**

*cooked with thyme and truffle butter*

### **BAKED PARMENTIER POTATOES**

*served with semi sundried tomatoes*

## Fresh from the Tandoori Ovens

### **GINGER & CORIANDER CHICKEN TIKKA**

*served with aromatic tandoori yoghurt*

### **BEEF KARAH**

*(curry)*

### **BOMBAY DUCK**

*(fish curry)*

### **CHANA MASALA**

*(North Indian curry)*

### **STEAMED BASMATI RICE**

*finished with fresh coriander*

## Asian Station

### **SWEET CORN & SPINACH SAMOSAS**

### **VEGETABLE NOODLE 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**

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

**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.**