



### 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 with Mediterranean and Middle Eastern flavours, served with condiments and In-house made dressings and infused oils.

### Soups Kettle

Easter Style Chickpea Soup

A mild spiced soup with cumin and coriander

Cream of Pumpkin and Lentil Soup with turmeric and soft herbs served with toasted garlic brioche croutons

# Pasta (live cooking station)

Israeli Couscous Pasta with braised beef, pumpkin and Moroccan spices and pumpkin seeds

#### **Baked Pasta**

with aubergine and ricotta, basil and tomato sauces, crusted with mozzarella cheese

# Main Courses Freshly Cooked Live By Our Chefs

Lemon and Pumpkin Seed Crusted Fillet of Perch with olive and tomato salsa

Prawn and Calamari Sauté with onion, bell peppers and mint

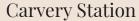
Sumac and Pomegranate Marinated Chicken Breast oven grilled with aromatic spices

Vegetarian & Vegan Dish

Chickpea, Butternut Squash, Fruit Tagine & Pumpkin Seeds crumble served with Israeli cous cous







Middle Easter Spices and Honey marinated slow roasted carvery rib of beef served with apricot and garlic jus

Lemon and Rosemary Roasted Leg of Lamb served with prune sauce

# Accompaniments

Pumpkin and Parsnip with Confit Garlic and Chilli

Peperonata with Kalamata Olives

Baked Sweet Potato with Cumin Seed

#### Desserts

Exquisite Creations
Indulge in our tantalizing selection of pastries, desserts and individual delicacies, carefully prepared by our pastry team,

Pistachio Greeny Tart
Grave Digger Crumble Tart
Scary Chocolate Smokey Mousse
Witch Bloody Velvety Cake
Spooky Pecan Pie
Ghoulish Pumpkin Cheesecake
Cocoa Spell Tiramisu
Slimy Pumpkin Praline Tart

Fresh Fruit Seasonal Salad in Light Syrup & 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.