



MIDDLE EASTERN
HALLOWEEN
BUFFET





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*



Carvery Station

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.

