



# MIDDLE EASTERN BUFFET DINNER

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

### SOUPS KETTLE

#### EASTERN STYLE CHICKPEA

A mild spiced soup with cumin and coriander

#### CHICKEN AND VEGETABLE CREAM BROTH

with turmeric and soft herbs  
served with toasted garlic brioche croutons

### PASTA

#### ISRAELI COUSCOUS

with braised beef, vegetables and Moroccan spices

#### BAKED PASTA

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

### MAIN COURSES

#### LEMON AND PEPPER FILLET OF PERCH

with olive and tomato salsa

#### PRAWN AND CALAMARI SAUTÉ

with onion, bell peppers and mint

#### MARINATED CHICKEN BREAST

with sumac and pomegranate  
oven-grilled with aromatic spices

**SAGE & BUTTER ROASTED TURKEY BREAST**  
Traditional stuffing roulade, pigs in a blanket and shallot and thyme jus, cranberry sauce

### **VEGETARIAN & VEGAN DISH**

**CHICKPEA, CAULIFLOWER & FRUIT TAGINE**  
served with Israeli couscous

### **CARVERY STATION**

**SLOW ROASTED CARVERY RIB OF BEEF**  
marinated with middle eastern spices and honey  
served with apricot and garlic jus

**LEG OF LAMB**  
roasted in lemon and rosemary  
served with prune sauce

### **ACCOMPANIMENTS**

**GREEN BEAN AND COURGETTES**  
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, fresh fruit seasonal salad in light syrup, and whole fresh seasonal fruit display

#### **CHEESE PLATTER**

(served to order)  
Selection of Local and International cheeses  
served with grissini, galletti and crisp crackers

**€42.00 PER PERSON - food only (incl. VAT)**  
**6-12 YEARS: €21.00 - food only (incl. VAT)**

Please note that this is a sample menu.  
Since we use the freshest ingredients, menus may change accordingly.