



ROAST BUFFET DINNER

FLAVOURS OF THE GARDE MANGER

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 International flavours – served with condiments and in-house made dressings and infused oils.

SOUPS KETTLE

CREAM OF LEEK AND SWEET POTATO
served with Parmesan flavoured brioche croutons

RED CURRY AND COCONUT FISH BROTH
served with toasted croutons

PASTA

ORECCHIETTE PASTA
baby spinach, smoked salmon, basil and white wine cream sauce

OVEN BAKED PENNE PASTA
cherry tomatoes, mushrooms, pumpkin and aubergine
enhanced with tomato sauce and basil

MAIN COURSES

MARINATED GINGER AND RED CHILLI SCOTTISH SALMON
with a sweet corn and coriander salsa

**SAUTÉED CALAMARI, VONGOLE IN SHELL AND
BLACK SHELL MUSSELS**
with confit garlic, cherry tomatoes, Sauvignon Blanc white wine, fresh herbs

CARVERY STATION

SLOW ROASTED PRIME CUT OF BEEF
roasted with garlic and thyme, served with pan juices reduction, traditional
Yorkshire Puddings, natural onion and thyme beef jus

WHOLE BARBERRY DUCK
glazed with honey, sake and light soy,
served with hoisin, sesame seed and miso sauce



PORCHETTA

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

SAGE & BUTTER ROASTED TURKEY BREAST

Traditional stuffing roulade, pigs in a blanket and shallot and thyme jus, cranberry sauce

VEGETARIAN & VEGAN DISH

BAKED CELERIAC FONDANT

sautéed asparagus and chive risotto

ACCOMPANIMENTS

ROASTED NEW POTATOES

gratinated with smoked cheese & spring onion

SUNDRIED TOMATOES & BABY SPINACH CREAMY VEGETABLES

MEDITERRANEAN VEGETABLE TAGINE

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.