



EASTER

SUNDAY BUFFET LUNCH MENU

Flavours of the Garde Manger

Try a selection of creative salads, crisp starters and marinated vegetables.

Indulge in our charcuterie delicacies.

Complement your choices with our in-house prepared infused oils and tasty dressings.

Array of Dips, served with Pita Bread and Fried Tortillas

Mediterranean Fish & Seafood Display

An array of marinated seafood and shellfish

Charcuterie Section

Treat yourself to freshly cut Parma ham a la minute.

Salumi from Italian regent's salamis and in house cured coppa and pancetta, accompanied with typical Italian antipasti condiments

Cured Fish Display

A selection of cured Mediterranean fish
*accompaniment with dill & whole grain mustard dressing
miso, honey & soy dressing ginger & orange dressing*

Selection of Local & International Cheeses

Including our famous baked brie cheese with stewed apples
*encased in puff pastry. served with onion chutney, crisp cream crackers,
water biscuits, grissini, toasted nuts and grapes*

Live Sushi Display

Indulge Your Senses In Another
Far-Eastern Speciality, The Art of Sushi and Its Amazing Taste!
Freshly prepared by our Asian chef





Soup Kettles

Roasted Butternut Squash & Miso Soup
toasted garlic croutons

Smoked Haddock, Clam and Sweet Corn Chowder
herb & confit sour croute

Pasta Station

Hand filled Baked Cannelloni
*corn-fed chicken mousse, parma ham, italian sausage meat and ricotta
tomato and basil fondue, béchamel sauces and mozzarella.*

Orecchiette Pasta
*creamy porcini and chestnut mushrooms sauce, fine herbs,
toasted pistachios, pecorino cheese*

Live Cooking Maltese Style Station

Village Rice Dish (V)
*cooked live in our paella dish long grain rice cooked with tomato sauce,
artichokes, peas and local ricotta*

Grilled & Smoked Maltese Sausage
sweet onion, tomato, caper & sage salsa

Live Cooking Buffet Display

Argentinian King Prawns
white wine, garlic confit, cherry tomatoes & soft herb butter

Sautéed Octopus & Calamari
tomatoes, Tagisci olive, garlic, caper berry and fine fresh herbs

Grilled Yellow Meagre
*marinated in a dill & fennel, mandarin condiment,
saffron & smoked trout caviar veloute*

Corn-Fed Chicken Breast
*marinated Vadouvan Spice Mix & Butter Milk tarragon,
shallots & sherry cream sauces*





Live Cooking From Our Smoker

Colombian Marinated Pork Ribs
chimichurri and grilled sweet corn on the cob

Live Carvery Station

Slow Roasted Prime Rib of Beef
Yorkshire puddings and thyme and onion jus

Sweet Garlic and Rosemary Roasted Leg of Lamb

Barolo wine and prune sauce

Vegan Dish

Honey & Sage Roasted Celeriac
sautéed greens, shallots and olive risotto and tomato salsa

Vegetarian Dishes

Honey and Thyme Glazed Parsnip, Swede and Chantey Carrots
Long Stem Broccoli and Braised Leeks Vegetables, Herb Oil

Accompaniments

Creamy Truffle Potato Dauphinoise
finished with pecorino and herb crust

Roasted Potato & Heirloom Tomatoes
with Sage Butter spring onion and crispy kale

Fresh from our Tandoori Ovens

Enhance your selection by trying our variety of marinated meat
with Indian spices and seasonings, cooked in an authentic way by our Indian chef

Aromatic Tandoori Yogurt, Ginger & Coriander Chicken Tikka





Indian Curries Station

Beef Kata-Mitta

Kerala Style Duck Curry

Chickpea Chana Masala

Aromatic Basmati Rice Finished with Fresh chili & Coriander

Fried & Steamed Asian Station

Lentil and Tomato Samosas

Rice Noodle Spring Rolls

Crispy Prawn in Filo Pastry

Steamed Chicken and Vegetable Gyoza

Fried Seafood Dumplings

all the above served with Asian sauces and dippers

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 and fruit display

Excelsior Grand Chocolate Fountain
presented With a Variety of Fresh Fruits,

Mini Doughnuts & Marshmallows

Selection of Ice Creams and Sorbet

Prices

€70.00 per person (incl.VAT)

6-12 years €35.00 per person (incl.VAT)

Under 6 years old - free

*Inclusive of a half a bottle of wine, half a bottle of water,
and a coffee per person.*

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*

