



# Mother's Day

## *Sunday Lunch*

### BUFFET 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

## Cured Fish Display

### **A selection of cured Mediterranean and athletic fish**

Accompaniment with

Dill and whole grain mustard dressing,

Miso, honey and soy dressing,

Honey and orange dressing,

## Charcuterie Section

### **Treat yourself to freshly cut Parma ham al minute**

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

## Selection of Local and 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

## Sushi Station

### **A Varied Selection of Sushi**

wakame salad, Kikkoman soya sauce, wasabi paste and pickled ginger





## Soup Kettles

### **Smoked Haddock, Clam & Sweet Corn Chowder**

herb & confit sour croute

### **Cream of Fennel & Miso Soup**

chives, sour cream and toasted croutons

## Pasta Station

### **Cannelloni Pasta**

mother's style stuffed with minced pork, herbs, garlic,  
cooked in tomato and basil sauce, crusted with béchamel and mozzarella

### **Pasta Orecchiette**

creamy truffle and wild mushrooms sauce, toasted hazelnuts,  
parmigiano reggiano cheese

## Paella Valencia

### **Vegetable Rice Dish Cooked Spanish Style (V)**

Presented in our giant cast iron pans

Prepared with fine Mediterranean ingredients, fresh from the land enhanced with aromatic herbs  
and spices, and cooked to perfection by our chef

## Live Cooking Station

### **Sautéed Octopus & Calamari**

tomatoes, Tagisci olive, garlic, caper berry and fine fresh herbs

### **Sauté King Prawn**

garlic and herb butter, sauvignon blanc wine and lemon oil

### **Grilled Scottish Salmon**

marinated in a dill & chili served with white wine cream sauces

### **Moroccan Style Free Range Chicken**

honey and lemon marinated grilled chicken breast, Moroccan infused chicken  
pumpkin and pine nuts

### **Roasted In-House Made Pork & Apple Sausages**

with Coriander Seed mustards and fruit chutney

## From Our Smoker

### **Honey & Homemade Rub Marinated, Smoked Pork Ribs**

In house made jack Daniels BBQ sauce

## Carvery Station

### **Slow Roasted Prime Rib of Beef**

Yorkshire puddings with thyme port ju

## Vegan Dish

### **Chunky Pumpkin, Parsnip and Celeriac with Honey and Almonds**

spicy herb couscous

## Vegetarian Dishes

### **Assiette of Market Vegetables**

### **Cauliflower with Truffle Cheese & Mornay Sauce**

## Accompaniments

### **Creamy Leek and Thyme Potato Dauphinoise**

Parmesan cheese and herb crust

### **Baked New Potato with Semi Sundried Tomatoes and Butter Thyme**

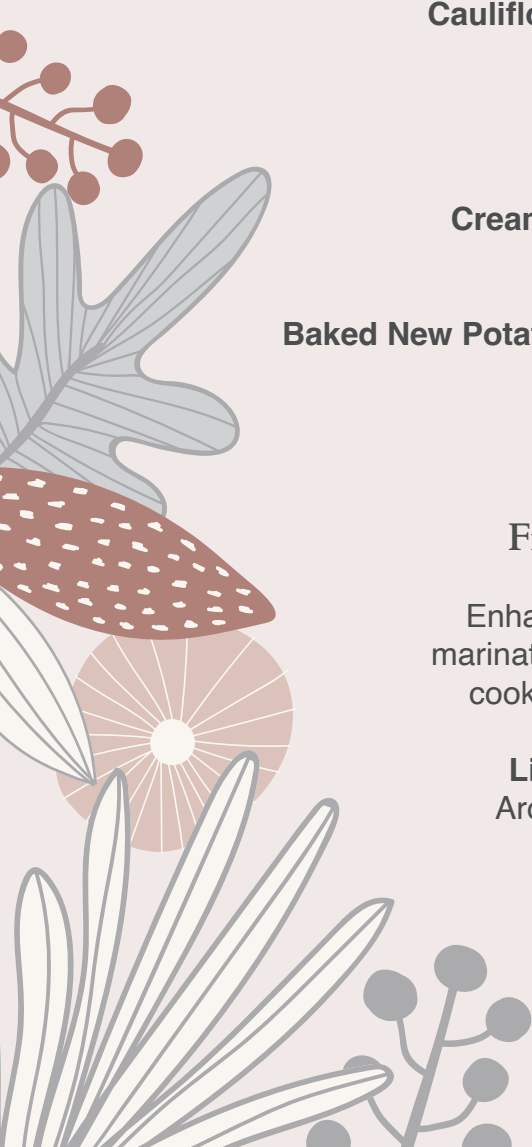
spring onion and crispy kale

## 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

### **Live Cooking from the Tandoori Oven**

Aromatic tandoori yogurt, chilli, ginger and coriander chicken tikka





**Indian Curries Station**  
**Mongolian Peppercorn Duck**  
**Authentic Indian Lamb Curry**  
**Mushroom & Chickpea Manchurian**  
**Steamed Aromatic Basmati Rice with Coriander**  
**Poppadom's**  
accompanied with Indian fruit chutneys, sweet sauce,  
hot sauce & sweet and sour

**Asian Station**  
**Lentil & spinach samosas, duck spring rolls,**  
Steamed chicken dumplings and vegetable gyoza  
served with Asian sauces

**Desserts**  
**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**

**€70.00 per person (incl.VAT)**  
**6-12 years €35.00 (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