

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 International flavours, served with condiments and house-made dressings and infused oils. (12 types)

SOUPS KETTLE

Mediterranean Style Prawn and Mussel Broth heirloom tomatoes, herb and white wine

Cream of Mild Curry, Cauliflower and Sautéed Broad Bean Soup herb toasted garlic brioche croutons

PASTA

(live cooking station)

Freshly Tossed Orecchiette Pasta courgettes, peas and basil cream sauces

Baked Rigatoni tossed with Italian sundried tomato and local basil pesto, Maltese cheeselet and cream

> MAIN COURSES Buffet Counter

Spanish Style Calamari with paprika, peppers, onion, cherry tomatoes

Line Caught Swordfish Steak baked with soft herbs, lemon and house olives accompanied with Mediterranean dressing Mexican Style Chicken Breast marinated with chili and coriander, sweet corn and tomato dressing

creamy savoy cabbage, thyme and onion grain mustard jus

Vegetarian & Vegan Dish celeriac, parsnip & mushroom sweet and sour aromatic basmati rice

LIVE CARVERY STATION

Slow Roasted Prime Cut of Beef roasted with garlic and thyme, served with pan juice reduction served with home-made traditional Yorkshire pudding natural onion and thyme beef jus

ACCOMPANIMENTS

Fricassee of Seasonal Greens, Herb Oil.

Caponata Style Vegetables

Roasted New Potato, Confit of Fennel and preserved Shallots

DESSERTS DISPLAY

Exquisite Creations Indulge in our tantalizing selection of pastries, desserts, and individual delicacies, carefully prepared by our pastry team, (5 types & fresh fruit seasonal salad in light syrup)

> €42.00 per person food only (incl. VAT) 6-12 years €21.00 food only (incl. VAT)



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SOUP KETTLE

Japanese Miso Soup with Gyoza (V)

Bacon and Pea Soup toasted herb brioche croutons

> PASTA (live cooking station)

Freshly tossed Pasta Puttanesca tomato sauce, anchovies, olives, capers and basil

Baked Rigatoni (V) local ricotta cheese, baby spinach, chestnut mushrooms, mozzarella and herb cheese crust

> MAIN COURSES Buffet Counter

Korean Style Calamari and Prawns

Fish Tikka with Mint, Ginger & Yogurt Marinade

Thyme Grilled Pork Neck Steaks green pepper cream sauce Irish Beef Stew root vegetables and Guinness

VEGETARIAN & VEGAN DISH

Chickpea Hara Masala aromatic basmati rice

FROM THE CARVERY STATION

Roasted Free Range Chicken with lemon thyme and garlic, lemon and corn salsa

ACCOMPANIMENTS

Carrots and Greens, Herb Oil (V) Aubergines in Tomato Sauce (V) Balti Potatoes with Fresh Herbs (V)

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SOUP KETTLE

Traditional Maltese Kusksu slow cooked vegetables with broad beans and peas finished with local fresh goat cheese

> Cream of Vegetable Soup toasted garlic and herbed croutons

PASTA (live cooking station)

Italian Risotto (V) local goat's cheese, tomato and artichoke

PASTRY CRUSTED BAKED PASTA

local pasta dish with slow cooked meat ragout, crusted with pastry and sesame seeds, baked in the oven

MAIN COURSES Buffet Counter

Oven Baked Seabream local white wine, capers and basil

Thai Fresh Mussels coconut milk, lemongrass and chili

> French Style Rabbit mustard and cream

Braised Stuffed Beef Olives with local beer and vegetables

LIVE CARVERY STATION

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

VEGETARIAN & VEGAN DISH

Farmer's Vegetable and Mixed Bean Ragout tomato and herb spicy couscous

ACCOMPANIMENTS

Baked Potatoes, Leek, Fennel Seeds Broccoli, Long Beans, Carrots and Braised Red Onions Roasted Sweet Bell Pepper, Green Zucchini and Light Tomato Sauce

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SOUP KETTLE

Cream of Chickpea Soup mild spiced soup with cumin and coriander

Chicken and Vegetable Cream Broth turmeric and soft herbs, toasted garlic brioche croutons

> PASTA (live cooking station)

Israeli Couscous with braised beef, vegetables and Moroccan spices

Nonna's Baked Pasta with aubergine ricotta, basil and tomato sauce, crusted with mozzarella cheese

MAIN COURSES

Lemon and Pepper Fillet of Perch Provencal olive sauce

Sautéed Prawns and Calamari onion, bell peppers and mint

Sumac and Pomegranate Marinated Local Chicken Breast oven grilled with aromatic spices Vegetarian & Vegan dish chickpea, cauliflower and fruit tagine steamed basmati rice

CARVERY STATION

Slow Roasted Rib of Beef

Lemon and Rosemary Roasted Leg of Lamb prune & cranberry sauce

ACCOMPANIMENTS

Green Bean and Courgettes with confit garlic and chilli

Maltese Peperonata local olive and capers

Baked Sweet Potato and Potato with cumin seed

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SOUP KETTLE

Chicken and Mushroom Broth

Cream of Roasted Carrot and Coriander Soup

PASTA (live cooking station)

Pasta All'Amatriciana an Italian classic rigatoni pasta with pancetta & tomatoes

Teriyaki and Soya Stir Fried Egg Noodles with vegetables

> MAIN COURSES Buffet Counter

Oven Baked Red Snapper with local white wine, capers and basil

Japanese Hunan Shrimp

Turkish Style Grilled Corn Fed Chicken Breast tomato and chilli salsa

> Indian Mild Beef Kata - Mitta aromatic basmati rice

LIVE CARVERY STATION

New Orleans Style Cajun Roasted Pork Neck BBQ Sauce and charred sweetcorn salsa

VEGETARIAN & VEGAN DISH

Sri Lankan Chickpea and Aubergine Curry spicy couscous

ACCOMPANIMENTS

Steamed New Potatoes with Herb Butter Cauliflower, Broccoli and Sweet Bell Peppers Carrots, Leek and Green Beans

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SOUPS KETTLE

Cream of Leek and Sweet Potato Soup served with Parmesan flavoured brioche croutons.

Red Curry and Coconut Fish Broth served with toasted croutons

PASTA

(live cooking station)

Freshly Tossed Orecchiette Pasta baby spinach, smoked salmon, basil and white wine cream sauce

Oven Baked Pasta

cherry tomatoes, mushrooms and aubergine enhanced with tomato sauce and basil, local ricotta, mozzarella and herd crust

MAIN COURSES Buffet Counter

Marinated Ginger and Red Chilli Sea Bass Mediterranean 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 juice reduction served with homemade traditional Yorkshire pudding natural onion and thyme beef jus

Glazed Whole Barberry Duck

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

VEGETARIAN & VEGAN DISH

Marrows and Pumpkin Moroccan Stew lemon and herb couscous

ACCOMPANIMENTS

Roasted New Potatoes

Sundried Tomatoes & Baby Spinach Creamy Vegetables Mediterranean Vegetables

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SOUP KETTLE

Red Curry and Coconut Fish Soup

Cream of Sweet Shallots, Broccoli and Spinach toasted garlic brioche croutons

PASTA

(live cooking station)

Freshly Tossed Orecchiette Pasta tossed with Italian sundried tomato and local basil pesto Maltese cheeselet & cream

Baked Rigatoni with minced beef chuck roll and mirepoix ragout, crusted with herbs, local ricotta and mozzarella cheese

> MAIN COURSES Buffet Counter

Spanish Style Calamari paprika, peppers, onions, cherry tomatoes

Grilled Lime-Marinated Salmon sweet corn, chilli and coriander salsa

Mexican Style Chicken Breast marinated with chili and coriander, sweet corn dressing

VEGETARIAN & VEGAN DISH

Vegetable and Mushroom Sweet and Sour aromatic basmati rice

CARVERY STATION

Slow Roasted Prime Cut of Beef Roasted with garlic and thyme served with pan juice reduction. served with home-made traditional, Yorkshire pudding natural onion and thyme beef jus.

> Mustard and House Rub Pork Ribs Glazed with Colombian marinade pineapple pepper salsa

ACCOMPANIMENTS

Fricassee of Wilted Seasonal Greens and Chestnut Mushrooms, Herb Oil.

Steamed Carrots, Zucchini, Chive Butter

Oven Baked Potatoes Farmers Style, tomato & fennel seeds

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