

INTERNATIONAL BRUNCH BUFFET MENU

OPEN FROM 11.00^{hrs} TILL 15.00^{hrs} EVERY SUNDAY

THE BAKER'S CORNER

SELECTION OF FRESHLY BAKED BREAD AND PASTRIES

Multigrain Loaf, French Stick,
Mini Ciabatta, Mini Pretzel &
Sesame Seed Kaiser Rolls (all bread **G L N**)
Croissants and Fruit Danishes **G L N**
Butter **L**, Jams and Marmalade

SESAME SEED BAGEL **G L**

smoked salmon, lemon and dill cream cheese,
cucumber, rucola

ORGANIC NORDIC BREAD **G L**

cottage cheese, spinach gel, bresaola

BUN "N" ROLL **G L N**

speck, stracciatella, rucola, confit tomato,
pistachio pesto

MINI BRIOCHE BUN CAPRESE **V G L**

mozzarella di bufala, heirloom cherry tomatoes,
basil oil

QUICHE LORRAINE **V L**

sweet potato, charred leeks, gruyere cheese

INTERNATIONAL FLAVOURS OF GARDE-MANGER

MISTICANZA CRISPY LEAVES **V**

MARINATED CUCUMBER **V L N**

pine nuts, natural yoghurt & dill dressing

MARINATED CHICKPEA SALAD **V**

pickled radishes, heirloom cherry tomatoes,
kalamata olives and herb oil

BEETROOT **V L**

parfait with ratatouille of vegetables

HONEY & MISO GLAZED HOUSE CURED DUCK

heritage carrots, berry jelly and mustard seed

TARTARE OF SMOKED TUNA & AVOCADO

wakame salad, sesame seed, pickled sweet chilli,
keta caviar

MINI WALDORF SALAD **V L**

apple, celery, grapes, green leaves, crème fraiche

LOCAL RED PRAWN CARPACCIO

homemade mayo, citrus vinaigrette, chervil

SELECTION OF HOMEMADE CURED FISH & PRAWNS

toasted garlic ciabatta **G L**,
lime crème fraiche **L**, pickled fennel, dill & capers,
wakame salad, dill and whole grain mustard
dressing, miso, honey and soy dressing

A SELECTION OF FINE INTERNATIONAL CURED MEATS, CHEESE & PICKLES

Aged Parma Ham, Coppa,
Pistachio Mortadella, Salami Ventricina **G L N**
Parmigiano Reggiano, Brie, Gouda, Swiss cheese
Dried Fruits, Roasted Nuts **N**, Homemade Fruit
Chutneys, Biscuits, Sourdough Bread and Olive
Oil & Rosemary Grissini **L**.
Pickled Okra, Pickled Red Radishes,
Pickled Carrots, Pickled Cucumbers

SOUP KETTLE

SOUP OF THE DAY **V L**

LIVE COOKING EGG STATION

POACHED EGG BENEDICT G L

English muffin, creamed spinach, served with Truffled Hollandaise L
or

Prawn and Crab creamy sauce G L

SHAKSHUKA V

egg, tomato sauces, herbs

LIVE CARVERY

HERB ROAST GRASS FED PRIME BEEF

grilled onions, mushroom cream sauce L, horseradish relish

PORK STATION

local honey roasted smoked pork belly bacon

RAGUSA SAUSAGE

cider and shallot gravy, whole grain mustard sauce L

HOT DISHES FROM THE COUNTER

CAJUN GRILLED FREE RANGE CHICKEN BREAST

cajun and tarragon cream sauces L

BUTTER AND CHIVE COOKED SCOTTISH SALMON CAVIAR CREAM SAUCE L

FISHERMEN'S POT PIE L

EGGPLANT & OKRA CASSEROLE V G

ACCOMPANIMENTS

JAMBALAYA RICE V L

ROASTED GARLIC FRENCH BEANS & RAINBOW CARROTS V L

NEW POTATOES TOSSED IN BUTTER & CHIVES V L

DESSERTS DISPLAY

EXQUISITE CREATIONS G L N

Indulge in our tantalising selection of individual pastry delicacies, carefully prepared by our pastry team

INDIVIDUAL PASTRIES G L N

Smoked Chocolate & Exotic Banana

Vacherin Berry Aniseed

Sicilian Pistachio & Cherry Tonka Roulade

Chocolate Fig, Seville Orange & Sansho Pepper Cake

Jasmine Tea & Honeybee Crunch

EXCELSIOR GRAND CHOCOLATE FOUNTAIN G L N

A flowing fountain of rich origin chocolate served with an assortment of fresh seasonal fruit, mini donuts mini waffles and marshmallows for dipping, perfect for sharing and indulging

SEASONAL FRESH FRUIT SALAD IN LIGHT SYRUP

BEVERAGE STATION

A dedicated station will serve:

PROSECCO | MIMOSA | BELLINI | CIDER | BLOODY MARY | VIRGIN MOJITOS

SELECTION OF JUICES & INFUSED WATERS

HOT BEVERAGES

Free-flowing instant coffee and tea will be available, along with a selection of specialty coffees including cappuccino, espresso, etc

STILL & SPARKLING WATER

€65.00 PER PERSON (INCL. VAT)

6-12 YEARS €30.00 (INCL. VAT)

CHILDREN UNDER THE AGE OF 6 YEARS EAT FREE

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