

# MOTHER'S DAY

## Lunch Menu

### FLAVOURS OF THE GARDE MANGER

*Discover a curated selection of creative salads, crisp starters, and marinated vegetables.  
Indulge in our artisanal charcuterie, complemented by house-infused oils and signature dressings.*

#### Selection of Dips

*Served with warm pita bread and crispy tortilla chips.*

#### Mediterranean Fish & Seafood Display

*An abundant selection of marinated seafood and shellfish.*

#### Cured Fish Selection

*A refined assortment of cured Mediterranean and Atlantic fish  
Dill & wholegrain mustard dressing, Miso, honey & soy glaze.*

#### Artisanal Charcuterie Selection

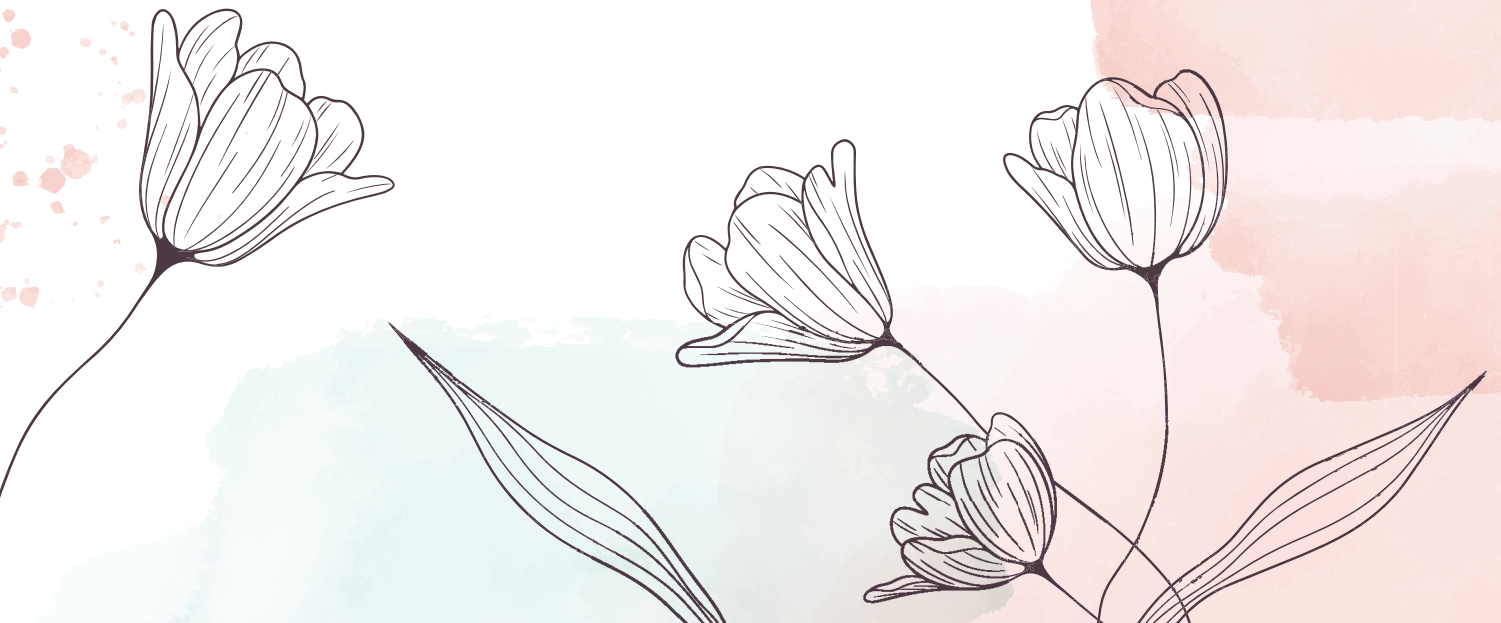
*Freshly sliced Parma ham (carved to order)  
Italian regional salumi, including house-cured coppa and pancetta  
Served with traditional antipasti condiments.*

#### Local & International Cheese Selection

*Featuring baked Brie with stewed apples encased in puff pastry  
Served with onion chutney, crisp crackers, water biscuits, grissini, toasted nuts, and grapes.*

### LIVE SUSHI STATION

*Experience the art of sushi, freshly prepared by our Asian chef.*



## SOUP KETTLES

### Prawn & Seafood Chowder

*Seasonal vegetables, saffron, and toasted herb croutons.*

### Cream of Parsnip & Coconut Soup

*Flavoured with coriander, served with garlic sourdough.*

## PASTA STATION

### Stuffed Cannelloni

*Braised Black Angus ragu, béchamel,  
tomato fondue and gratinated aged Parmesan*

### Orecchiette Pasta

*Scottish smoked salmon, Conwy mussels, courgette, dill, and cream*

### Paella Valenciana (V)

*Spanish-style vegetable rice,  
Prepared in traditional cast iron pans with Mediterranean herbs and spices*

## LIVE COOKING STATION

### Stir-Fried King Prawns

*Garlic butter, Chenin Blanc, and fresh herbs*

### Grilled Norwegian Salmon

*Miso and white wine velouté*

### Mixed Shellfish & Calamari

*Capers, tomato, and Nocellara olive sauce vierge*

## MAIN COURSES

### Free-Range Chicken Breast

*Eastern-style yoghurt, chilli, and dill sauce*

### House-Made Fennel & Mild Chilli Sausage

*served with a selection of fine mustards*

### From the Smoker Slow-Smoked Pork Ribs

*Honey glaze and house-made Jack Daniel's BBQ sauce*



## CARVERY STATION

### Slow-Roasted Prime Rib of Beef

*Yorkshire puddings and thyme & port jus*

### Porchetta

*Locally sourced pork with fennel and herb, stuffing served with green apple & apricot compote*

### Plant-Based Selection

*Grilled Aubergine & Heirloom Tomato Parmigiana (Vegan)  
sage and preserved lemon risotto*

## VEGETARIAN DISHES

### Seasonal Market Vegetables Assiette

### Cauliflower & Broccoli Gratin

*truffle-infused mornay sauce*

## ACCOMPANIMENTS

### Potato Dauphinoise

*shallots, thyme, and Parmesan crust.*

### Roasted New Potatoes

*sun-dried tomatoes, thyme butter, spring onions, and crispy kale.*

## FROM THE TANDOORI OVEN

*A selection of marinated meats infused with authentic Indian spices,  
prepared by our Indian chef.*

### Live Tandoori Speciality

*Tandoori chicken tikka with yoghurt, ginger and coriander.*

## INDIAN CURRIES

*Laal Maas (Rajasthani Spiced Beef Curry)*

### Duck Do Pyaza

### Chana Masala

Steamed basmati rice with fresh coriander



## ASIAN SELECTION

Lentil & Spinach Samosas

Duck Spring Rolls

Steamed Chicken Dumplings

Vegetable & Bean Sprout Gyoza

Served with Asian Dipping Sauces

## Desserts – Exquisite Creations

*Indulge in a tempting selection of handcrafted pastries, desserts, and individual delicacies  
Including traditional festive specialities, fresh fruit salad, and a seasonal fruit display*

## Excelsior Grand Chocolate Fountain

*Served with fresh fruits, mini doughnuts, and marshmallows.*

## Selection of Ice Creams & Sorbets

### Prices

**€70.00 per person (incl. VAT)**

*Including half bottle of house brand French wine,  
half bottle of water and coffee*

**Children (6–12 years): €35.00 per person (incl. Vat)**

**Under 6 years old- free**

*A children's menu is also available.*

*Please note: This is a sample menu.*

*As we use the freshest ingredients, menu items may change.*

