

SUNDAY GRAND BUFFET | SAMPLE MENU 3

ANTIPASTI

An array of Mediterranean mezes, shellfish, lavish antipasti, platters, Italian salami, tapas, natural and composed salads, with home-made chutney, dressings and infused oils

SUSHI AND FISH STATION

A selection of sushi featuring a display of different nigiri and a selection of maki and smoked and cured sea food, mussels, prawn, and shellfish served with wasabi, soy and pickled ginger

FROM THE SOUP KETTLE

Leek and potato soup with cheese croutons (v)
Creamy seafood bisque with prawns and vongole

PASTA STATION

Pulled chicken and spinach cannelloni with Provolone cheese and tomato cream sauce
Penne with Porcini mushroom cream, pancetta and aged Parmesan shavings
Spaghetti with artichokes, baby spinach, olives and Pecorino shavings (v)

CARVERY AND MAIN COURSE STATION

Slow roast beef with Yorkshire pudding and whole mustard jus
Slow cooked Tandoori lamb leg rubbed with aromatic spices and mint raita
Grilled Sea Bass with Asian-infused seasonal vegetables, ginger, soy and sesame
Grilled pork gammon stakes with mustard celeriac remoulade and port wine jus
Chicken cacciatore with red wine, peppers, olives, onions and tomato sauce
Tomato puff pastry tart with mozzarella, rucola and drizzled with herb oil (v)
Aromatic jeera rice with spices (v)
Roasted carrots and parsnip (v)
Buttered bouquetière (v)
Roast potatoes tomatoes, fennel and garlic thyme (v)
Triple cooked sauté potatoes with crushed pepper and sea salt (v)

ETHNIC STATION

Spicy chicken shawarma
Lamb tajine with aromatic slow-cooked lamb, vegetables and dried fruit
Falafel (v)
Aromatic basmati rice with cardamom, star anise and cloves (v)
Gözleme with spinach, mozzarella and ricotta (v)
Spicy beef koftas
Accompanied by pitta bread, couscous, spicy sauce, minted yoghurt and hummus

INTERNATIONAL CHEESE PLATTER

Selection of hard, semi-hard, soft and blue-veined cheese,
served with grapes, celery, nuts, dried fruit, water biscuits and grissini

KID'S CORNER

Baked mac and cheese, chicken nuggets, sausages, breaded fish, French fries, steamed carrots and peas

DESSERTS

Assortment of individual mini desserts, home-made ice cream and fresh fruit, served with sauces and coulis

13 years old and over €42.00 | Children 6 to 12 years €19.50 | Complimentary for children under 5 years
Includes complimentary parking and a glass of Prosecco on arrival

(v) - vegetarian

SUNDAY GRAND BUFFET LUNCH | SAMPLE MENU 2

ANTIPASTI

An array of Mediterranean mezes, shellfish, lavish antipasti, platters, Italian salami, tapas, natural and composed salads, with home-made chutney, dressings and infused oils

SUSHI AND FISH STATION

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FROM THE SOUP KETTLE

Cream of celeriac and porcini (v)

Fish soup with tomatoes, sweet onions and herbs with olive oil crostini

PASTA STATION

Seafood and spinach cannelloni finished with tomato fondue and fior di latte mozzarella

Tagliatelle with rabbit ragù served with red wine reduction, marrowfat peas and a savoury jus

Potato gnocchi with pumpkin cream, sautéed mushrooms and sun-dried cherry tomatoes (v)

CARVERY AND MAIN COURSE STATION

Traditional roast beef with Yorkshire pudding and port wine jus

Salted and crushed pepper rubbed pork leg with apple and cinnamon creamy sauce

Medium spiced lamb madras with coconut

Marinated whole chicken rotisserie with lemon tarragon and fresh herbs

Grilled salmon fillet with fennel soffritto, lemon and saffron velouté and herbs

Focaccia Barese with tomatoes, pitted olives, buffalo mozzarella and rocket leaves (v)

Vegetable biryani rice with cumin and coriander leaves (v)

Roasted cauliflower with mustard seeds, onions and honey (v)

Buttered broccoli with almond flakes (v)

Steamed new potatoes with caramelized onions and fresh herbs (v)

Patatas bravas (v)

ASIAN STATION

Slow-cooked BBQ pork spare ribs

Sweet and sour chicken with pineapple and peppers

Lo Mein noodles with seasonal vegetables and sesame soy reduction (v)

Vegetable samosas served with artisan plum sauce (v)

Wok-fried egg rice with spring onions and soy (v)

Assorted steamed dumplings with sweet chili sauce

INTERNATIONAL CHEESE PLATTER

Selection of hard, semi-hard, soft and blue-veined cheese, served with grapes, celery, nuts, dried fruit, water biscuits and grissini

KID'S CORNER

Baked mac and cheese, chicken nuggets, sausages, breaded fish, French fries, steamed carrots and peas

DESSERTS

Assortment of individual mini desserts, home-made ice cream and fresh fruit, served with sauces and coulis

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We treat food allergies seriously. Every effort is made to instruct our team regarding the potential severity of food allergies. If you suffer from any food allergies or intolerance, please inform a member of our team before you order your food and/or drink.

SUNDAY GRAND BUFFET | SAMPLE MENU I

ANTIPASTI

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SUSHI AND FISH STATION

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FROM THE SOUP KETTLE

Roasted tomato and pumpkin soup with toasted caraway seeds (v)
Minestrone with ham hock and pesto croutons

PASTA STATION

Baked lasagna with beef ragù, local ricotta, fior di latte mozzarella and aged Grana Padano
Mediterranean seafood and chicken paella with roasted bell peppers, tomatoes and peas
Ricotta ravioli with fresh basil and tomato fondue (v)

CARVERY & MAIN COURSE STATION

Crushed pepper rubbed and slow-roast beef with Yorkshire pudding and creamy pepper sauce
Glazed pork gammon leg with star anise and fruit compote
Grilled tuna with confit tomato, anchovies, capers, lemon zest and fresh herbs
Chargrilled chicken thighs with braised apples and prunes in a cider cream sauce
Slow-braised tender lamb stew with glazed root vegetables, tomatoes and red wine jus
Pinsa with fried zucchini, friarielli, dorati tomatoes and mascarpone (v)
Steamed Basmati rice with raisins and almond flakes (v)
Roasted vegetables with thyme, garlic and honey (v)
Parmigiana with tomato and basil leaves (v)
Roasted potatoes with onions, garlic and thyme (v)
Fried potato wedges with paprika (v)

STREET FOOD STATION

Buffalo wings with a hint of spice
Sweet and sour pork with fresh pineapple and roasted bell peppers
Hoisin chicken noodles with cabbage and carrot julienne
Honey garlic and Asian-style chicken skewers with toasted sesame and spring onions
Fried rice with seasonal vegetables and soy (v)
Vegetable spring rolls (v)
Accompanied by sweet chili sauce, soy, buffalo sauce, mango chutney

INTERNATIONAL CHEESE PLATTER

Selection of hard, semi-hard, soft, and blue-veined cheeses, served with grapes, celery, nuts, dried fruit, water biscuits, and grissini

KID'S CORNER

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