

Easter Sunday Buffet Lunch

Starters

A selection of antipasto, fresh salads, seafood, smoked fish & cold meat platters accompanied by herb infused oils and dressings

Mediterranean Mezes

Panzerotti with mozzarella and cherry tomatoes

Mushroom and cheese arancini

Stuffed olives with minced meat

Breaded crab fritters

Soup

Roasted cauliflower & garlic soup with cheese shavings and crispy jamón serrano

Pasta Station

Ravioli stuffed with smoked salmon glazed with dill & black olive butter

Stir fried noodles with hoisin, shredded duck and pak choi

Spinach gnocchi in gorgonzola sauce, drizzled with basil tomato sauce (V)

From the Carvery

Garlic fumed leg of lamb served with a thyme & rosemary jus

Main Course

Braised rabbit in mild spices and brown ale

Grilled beef medallions with chanterelle mushrooms and garlic & chive butter

Baked almond crusted chicken breast in a tarragon & mustard cream

Pork spare ribs with a ginger & orange glaze

Fillets of sea bass paupiettes in a mussel & clam chowder

Medley of butter glazed vegetables

Roasted garlic and parmesan wedges

Rosti potatoes

Dessert Table

An Easter festival of desserts specially prepared for the occasion

Coffee and traditional figolla

Adults: €33.75 per person

includes free flowing water, wine, soft drinks, beer, juices & coffee

Children aged 6-12yrs - €16.50

Please note that some dishes on this menu may contain dairy, nuts or gluten. Please ask your waiter/waitress for more details. In order to use the freshest ingredients, this menu is subject to change without notice.

