

Christmas Day Celebration Buffet Lunch

Starters

An array of crisp salads and antipasti, vegetables sott'olio, cured meat, smoked fish and seafood & shellfish platters, accompanied by herb infused oils and dressings

Soup

A blend of roasted squash and zucchini garnished with salted pumpkin seeds and pearl barley (V)

Pasta & Rice Station

Penne tossed with beef ragout, garnished with sun-dried tomatoes, and goat's cheese shavings

Fusilli tossed with spinach, stilton cheese and grapes finished with Frangelico cream and chopped hazelnuts (V)

Fried rice with Napa cabbage, sweet peppers, and ginger, with scallion and sesame seeds (V)

From the Grill

Entrecote steaks served with a red wine, balsamic & rosemary jus

Main Course

Sea bass fillets with lime & basil Thai curry

Traditional roast turkey served with chestnut and chipolata sausage, shallots and sage jus

Pork escalopes 'Paprikash' served with cumin, paprika and yoghurt

Side Dishes

Medley of butter glazed vegetables • Boulangère potatoes

Dessert Table

An array of home-made pastries, specially prepared for the occasion

A selection of local and continental cheeses accompanied by water biscuits and crackers

Warm plum pudding served with rum & vanilla sauce

Coffee & mince pies

€49.50 per person

includes free-flowing wine, water, beer, soft drinks, juices and coffee

Children under 12 – half price

Please note that some dishes on this menu may contain nuts, dairy or gluten. Please ask your waiter/waitress for more details.