

Mother's Day Carvery Buffet Lunch

Sunday 13th May 2018

Starters

A selection of antipasto and fresh crisp salads, vegetables sott'olio, cured meats, marinated seafood, terrines and pates accompanied by herb infused oils and dressings

Soup

French cheese onion and broccoli veloute served with herb croutons

Pasta Station

Penne tossed with pulled rabbit & garnished with pan fried liver

Baked spinach gnocchi in 'Mornay sauce,' drizzled with basil tomato sauce (V)

Salmon ravioli glazed with prawn bisque with crab meat

Far Eastern Corner

Lamb saag gosht - Basmati rice - curried samosas – chicken pakora – onion bhaji

From the Carvery

Fennel crusted loin of pork served with mustard & white wine reduction

Main Courses

Greek marinated chicken thighs with feta crumble & cherry tomato confit drizzled with tzatziki sauce

Grilled beef entrecote served with cremini mushrooms and thyme sauce

Baked grouper fillets in a mint & grape 'Veronique'

Side Dishes

Panache of vegetables • Lemon scented roast potatoes • Croquette Potatoes

Dessert Table

A selection of home-made sweets specially prepared for the occasion - Braunken tort, strawberry cake, lemon meringue, Globus, opera cake, fruit tranch and mousses, fresh fruit salad and ice-cream

Selection of local & continental cheese display with Maltese biscuits and cream crackers

Price €32.00 per person

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

Children aged 6 to 12yrs – 50% discount, under 6's eat free.



Kindly note that in order to use the freshest ingredients available, the menu is subject to change without notice
Please note that some items may contain dairy, nuts or gluten; ask for details