

Easter Sunday Carvery Lunch

Starters

A selection of fresh crispy salads, marinated Mediterranean vegetables shellfish and smoked fish platters, stuffed vegetables & cured meat platters accompanied by herb infused oils

Soup

Cream of roasted squash, cumin and orange garnished with bean, pepper and onion soffrito (V)

Pasta station

Penne served with gorgonzola cream, crushed walnuts and crispy guanciale

Fusilli tossed with Mediterranean vegetables, basil and ricotta (V)

Linguini tossed with mussels and vongole in garlic, herbs and white wine reduction

Far East corner

An array of traditional delights

From the Carvery

Rosemary and garlic studded leg of lamb, mint and honey jus

Main Course

Fillets of sea bream served with garlic and cherry tomato confit

Grilled beef mignons served with mushrooms and truffle butter

Chicken breast served with lemongrass, saffron and coconut cream

Medley of butter glazed vegetables

Fennel and onion roast potatoes

Dessert Table

An Easter festival of desserts specially prepared for the occasion

A selection of continental cheeses accompanied by water biscuits and crackers

Coffee and traditional 'Figolla' petit four

*Price - €40.00 per person,
children from 5-12 years receive a 50% discount*

