



SATURDAY BUFFET DINNER SAMPLE MENU

SALADS AND ANTIPASTI

Indulge in our incredible selection of mouth-watering salads and platters from sea and land, prepared by our garde manger using the freshest and best raw produce, combining both local and international flavours

Flavours from the sea

Shrimps, black shell mussels, vongole, seafood salad with octopus
All complemented with our homemade selection of infused oils, chutneys and vinaigrettes

Live cured station

Meat joints, salami & cured meats

Soup

Cream of fennel & artichoke soup with soft herb croutons

Pasta Station

Penne with smoked pork hock, broccoli & parmesan cream sauce
Farfalle with tuna, capers, tomatoes & mint

Carving Station

Roast local pork leg with merlot -thyme jus

Hot Buffet

Grilled beef medallions with mushroom ragout
Braised veal involtini with red wine jus
Grilled seabream with lemon & dill butter sauce
Fresh seasonal vegetable with herb butter
Boiled cauliflower with egg & parsley
Roast baby potatoes with rosemary

TASTE OF INDIA STATION

Assorted Indian small delicacies - poppadom's - mixed salad -
saffron pannacotta,
lentil & coriander broth with chili on the side
Vegetable samosa with mango chutney
Lamb madras with coconut & tomatoes
Grilled tandoori chicken thighs with yoghurt
Yellow fish curry finished with fresh coriander
Biryani vegetable rice

Desserts

Treat yourself to our selection of decorative desserts, homemade puddings, flans, mousses and individually-prepared delicacies.

Our Cheese Display

Selection of hard and soft cheeses both international and local served with rustic bread, condiments, chutneys, grissini, and scented honey

€37.50 per Person (Inclusive of free-flowing water, soft drinks, house beer and local wine)