



CHRISTMAS EVE BUFFET BANQUET

SOUPS

Roasted Pumpkin & Red Lentil Soup with honey & sesame crostini
Beef Consommé infused with porcini mushrooms & thyme

PASTA

Spaghetti with Baby Squid, Cherry Tomatoes, Capers & Fine Herbs
Cheese Tortellini tossed with smoked ham & spinach bound in a blue cheese sauce

HOT BUFFET

Meat, Fish & Vegetarian Main Courses

CARVERY: Fresh Roast Beef Rump topped with herb & lemon crust accompanied by jus & straw potato

Free Range Chicken Ballontine

served with roasted pumpkin, parsnips & marsala wine reduction

Grilled Wild Boar Medallions with grain mustard jus & pear salsa

Navarin of Lamb

garnished with parisienne of vegetables served with warm couscous

Pan Fried Sea Bass Fillets

topped with black olives & chunky tomatoes served with fennel veloute

Steamed Grouper Fillet with nantua sauce, shrimp & mango dressing

Lyonnais Onion & Beef Tomato Tart topped with ricotta salata & rucola

WARM CONTORNI

Boiled New Potatoes with Parsley Butter

Sautéed Potatoes with Thyme & Garlic

Steamed Brussel Sprouts with Almond Gremolata

Vichy Carrots & Peas

COLD BUFFET

Mouth Watering Selection of Salads & Antipasti

Platters of Italian Cold Meat Cuts

including parma ham, salami, pancetta rotolata & bresaola

Assortment of Terrines, Pates & Roulades served with condiments

Seafood & Shellfish Extravaganza including cured & smoked fish

An array of Dips, Dressings & Sauces

A selection of Chef's Individual Creations

Local & International Cheese Display

served with biscuits, crackers & traclements

DESSERTS

an assortment of freshly prepared desserts

Ice Creams

Pastries

Carved Fruits

€45.00
PER ADULT

€22.50

PER CHILD (6-12)

(Children 5 & under – FREE
with every full paying adult)