

Sunday 31st March 2024 - Lunch opening hours: 13.00hrs till 15.00hrs

€50.00 per adult \ €25.00 per child (6 – 12 years old)

Antipasti

Indulge in an array of antipasti, tap<mark>as, m</mark>eze<mark>s and pla</mark>tters accompanied by crispy natural and composed salads including a variety of local and international delicacies

Charcuterie and Cheese

Selection of premium Italian cured prosciutti and salami, local and international cheeses, water crackers and grissini, homemade chutneys, dressings, oils and vinaigrettes

Fish Table

Selection of cured and marinated fish including salmon, tuna, swordfish, octopus, calamari, prawns and shellfish, served with mango dressing and sweet chili oil

From the Soup Kettle

Homemade cream of sweet potato and carrot soup, drizzled with sage infused oil Mediterranean fresh fish soup seasoned with tomato concasse, garlic and saffron

Pasta Station

Risotto with pulled rabbit, green beans, goat's cheese, and asparagus,
finished with a touch of cream
Baked spinach and ricotta lasagna topped with Pecorino cheese
Beef cheek ravioli tossed with spring onions, leeks and carrots in a light beef jus

Carvery Station

Traditional roasted leg of lamb rubbed with a fennel, rosemary, thyme and garlic paste, served with red wine jus



The Main Event

Fillet of hake cooked with turmeric, dill and lemon scents, finished with cream
Chicken pieces marinated in a mixed bell pepper coulis with fresh basil
Lemongrass and ginger infused pork bites cooked with garlic butter and smoked paprika
Tender beef and lentil stew cooked with winter vegetables
Mixed mushrooms and roasted onion tartlets
Crushed potatoes cooked in chicken stock, finished with chive butter
Garlic and Parmesan coated potato wedges
Baked pumpkin with honey dressing
Roasted seasonal vegetables
Steamed rice mixed with garden peas and fresh parsley



Beef and lamb koftas seasoned with Arabic spices
Homemade grilled chicken shawarma
Curried couscous stew with chickpeas
Fried rice mixed with roasted almond and sultanas

The Pastry Corner

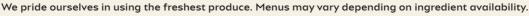
A variety of homemade cakes, pastries, flans and gateaux Fresh seasonal fruit and fruit salad, fruit compote and fresh cream

Beverages

Free flowing wine, beer, water, and soft drinks







Please advise us of any dietary requirements at booking stage. We will do our best to accommodate your needs. Please be advised that all our products are prepared in an environment where gluten, peanuts, nuts, dairy, eggs, shellfish and other known allergens are also being prepared.