



# Easter Sunday Buffet Lunch

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, tapas, mezes and platters 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

## Middle Eastern Table

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

We pride ourselves in using the freshest produce. Menus may vary depending on ingredient availability.

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.