
BBQ Night

MONDAY

SALAD & ANTIPASTI

Begin your meal with a selection of fresh salads and Mediterranean antipasti.

SOUP

Pumpkin cream with roasted spicy almonds, gruyere cheese croutons.

LIVE PASTA STATION

Artichoke, diced tomato, diced onions, mushroom, garlic, chopped parsley and basil, prawns, tuna fish, strips of ham.

PENNE • SPAGHETTI • RICOTTA RAVIOLI • TORTELLINI

BBQ

Grilled swordfish marinated in lemon, coriander oil and tapenade dressing.

Grilled Cajun chicken breast with pineapple and mango salsa.

Grilled lamb cutlets marinated in honey, soya mustard, tahini dip.

Char grilled beef and vegetable skewer marinated in spicy fusion marinade, hummus dip.

Char grilled Cumberland sausage with onion marinade.

VEGETABLES

Jacket potato with chive sour cream • Potato wedges flavoured with spices • Caponata of vegetables with Greek olives, sauce provincial

DESSERTS TABLE

Treat yourself to our selection of mouth-watering desserts and freshly carved fruits, delicious home-made cakes and much more.

CHEESE TABLE

Selection of Italian and local cheese, with dry fruit, galletti and grissini.

Adults €35.00

*Kids €10.00
(6yrs - 12 yrs)*

MALTESE NIGHT

TUESDAY

SALAD & ANTIPASTI

Begin your meal with a selection of fresh salads and Mediterranean antipasti.

SOUP

Farmhouse vegetable soup with beans, pasta flavoured with smoked ham.

LIVE PASTA STATION

Timpana.

Spaghetti with octopus, basil, black olive sauce provincial.

Penne with braised pork belly, peas, Gozo goat cheese, tuna fish and strips of ham.

MAIN COURSE

Rabbit casserole with garden vegetables, cooked in local wine.

Beef roulade with eggs & bacon, minced meat cooked in red wine, sauce provincial.

Grilled swordfish with garlic prawns, basil olive, caper and tomato salsa.

Roasted chicken pieces with pickled onions, fried bacon, grilled Maltese sausage.

CARVERY

Slow cooked whole pork scented with anchovies and smoked bacon, crusted with fine bacon, sautéed in red wine sauce.

VEGETABLES

Roast potatoes with sun-baked tomatoes & fennel seeds.

Baked soufflé of cabbage with fried onions, gratinated with Parmesan shavings.

DESSERTS TABLE

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CHEESE TABLE

Selection of Italian and local cheese, with dry fruit, galletti and grissini.

Adults €35.00

*Kids €10.00
(6yrs - 12yrs)*

SPANISH NIGHT

WEDNESDAY

Salad and Antipasti

Begin your meal with a selection of fresh salads and Mediterranean antipasti.

Pasta

Baked lasagna with meat ragout, spinach and chorizo sausage
Macaroni with prawns caramelised pumpkin, pine nuts and garlic pecorino cream

Soup

Lentil spinach and cumin soup with crusty cheese bread, lemon juice, yogurt garlic, vegetable stock.

Live Cooking

Paella

Main Course

Spanish seafood casserole.

Oven baked swordfish with roasted artichoke, chargrilled peppers, anchovy dressing.

Chicken breast stuffed with anchovies and spinach, Spanish cheese and walnut wrapped with Parma ham, lemon chicken veloute

Breaded escalope of veal with truffle button mushroom, fried sage and capers.

Carvery

Slow cooked pork belly, apple compôte, Madeira wine jus.

Vegetables

Panache of vegetable with anchovy butter.

Roasted garlic and potato soufflé with salsa Verde.

Desserts Table

Treat yourself to our selection of mouth-watering desserts and freshly carved fruits, delicious home-made cakes and much more.

Cheese Table

Selection of Italian and local cheese, with dry fruit, galletti and grissini.

Adults €35.00

*Kids €10.00
(6yrs - 12yrs)*

Complimentary parking available on first come first serve basis.
Kindly present your parking ticket to your server at the end of your meal.

Gazebo

ITALIAN NIGHT

THURSDAY

Salad and Antipasti

Begin your meal with a selection of fresh salads and Mediterranean antipasti.

Soup

Cabbage and celeriac cream with smoked pancetta.

Live Pasta Station

Cream sauce, tomato sauce, bolognese sauce, fine olive oil, bacon, chicken, mushroom, onions, salmon, zucchini, aubergine.

PENNE • ORICCIETTI • SPAGHETTI • TORTELLINI, RAVIOLI

Pizza

Pizza with mozzarella, anchovies, eggs, sweet corn.

Pizza with tomato mozzarella, seafood flavoured with basil.

Pizza Vegetarian.

Main Course

Grilled panache of fish with roasted pumpkin, on a cherry tomato mussel basil salsa.

Pan-seared grouper with black olive tapenade, grilled sweet peppers, drizzle with a fine Italian olive oil.

Veal involtini stuffed with pistachio, fine Italian cheese, and pancetta thyme Marsala veal sauce.

Pan-fried breast of chicken wrapped with bacon, grilled vegetable, spicy lentil, sage chicken veloute.

Carvery

Char-grilled leg of lamb scented with thyme, pancetta, garlic and lamb jus.

Vegetables

Baked vegetable lasagna.

Vegetable frittata.

Roasted diced new potato with cherry tomato, roast garlic, anchovies fillets.

Desserts Table

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Cheese Table

Selection of Italian and local cheese, with dry fruit, galletti and grissini.

Adults €35.00

*Kids €10.00
(6yrs - 12yrs)*

BBQ Night

FRIDAY

Salad and Antipasti

Begin your meal with a selection of fresh salads and Mediterranean antipasti.

Soup

Potato and celeriac cream with spicy lentils, truffle oil.

Live Pasta Station

Artichoke, diced tomato, diced onions, mushroom, garlic, chopped parsley and basil, prawns, tuna fish, strips of ham.

PENNE • SPAGHETTI • RICOTTA RAVIOLI • TORTELLINI

BBQ

Grilled swordfish tomato basil salsa.

Grilled tuna marinated in lemon coriander, caper mayo.

Grilled chicken skewers marinated in red wine, rosemary, orange juice.

Grilled pork cutlets caramelised apple, marinated in apple cider.

Grilled rib of beef marinated in BBQ sauce, horseradish cream.

Vegetables

Jacket potato with chive sour cream • Potato wedges flavoured with spices • Grilled Mediterranean provincial

Desserts Table

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Cheese Table

Selection of Italian and local cheese, with dry fruit, galletti and grissini.

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(6yrs - 12yrs)*

CARVERY NIGHT

SUNDAY

Salad and Antipasti

Begin your meal with a selection of fresh salads and Mediterranean antipasti.

Soup

Cream of roasted tomato soup with gorgonzola croute.

Pasta

Linguine with mussels basil tomato sauce gratinated with feta cheese.

Baked gnocchi with mushroom, zucchini, pecorino cream sauce.

Carvery

Roasted fresh Angus rib of beef wrapped with prosciutto, pink pepper corn, whisky sauce.

Roasted leg of lamb stuffed with a pistachio spinach veal farce, thyme lamb jus.

Braised loin of pork with garlic and pancetta crust, scented with rosemary.

Pan-roasted grouper with a seafood ragout flavored with lemon grass nut herb cheese crust, sauce vierge.

Chicken shawarma with selection of Turkish salads and dip.

Vegetables

Roasted Potato parcel with sun-baked tomatoes, chopped fennel • Parsley boiled potatoes

Cauliflower with cream cheese sauce • Panache of vegetables with sage butter

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