

SATURDAY BUFFET DINNER

Kindly note that this is a sample menu
and items vary from week to week

7pm-10pm



ANTIPASTI & SALADS

A feast of Mediterranean flavours featuring fresh salads and chilled antipasti

PASTA STATION

Farfalle with walnut pesto, fricassé of mushrooms & green asparagus, blue cheese cream sauce 🌿🥜

Baked lasagne bianca, chicken, béchamel sauce, baby spinach, gratinated with smoked cheese

FLAVOURS OF THE WORLD STREET FOOD

Live Cooking Shawarma – selection of salads and condiments

Risotto a la Milanese (saffron & parmesan risotto) 🌿

Aubergine Parmigiana 🌿

Selection of savoury pastries

Selection of grilled sausages ♦
(Maltese Sausage, beef & rabbit)

LIVE-COOKING SEAFOOD STATION

Live cooking station – shrimps, clams, calamari, black mussels, green lip mussels

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🌿 Vegetarian ♦ Pork 🥜 Nuts

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of staff.

SOUPS

Cream of white bean soup flavoured with black truffle paste 🌿

Bouillabaisse fish & shellfish soup, garlic crostini

FROM THE CARVERY STATION

Cured and smoked salmon flavoured with gomasio (sesame seeds) rub, hollandaise sauce

Slow-roasted rib-eye of beef, porcini beef jus

Braised local pork belly, fruit chutney, whole-grain mustard sauce ♦

MAIN BUFFET COUNTER

Roasted grouper with a tomato sauce vierge

Veal blanquette, white root vegetables, sage

Braised corn fed chicken, baby onions,

Roasted new potatoes flavoured with marjoram and caramelised onions

Roasted seasonal vegetables

Vegetable garnishes

Pilaf rice, buttered cabbage with raisins

Vichy carrots

DESSERT & CHEESE SELECTION

Treat yourself to our wide selection of freshly baked cakes, pies, flans, individual desserts, fruits and hot pudding.

Selection of Local and International Cheeses served with dried fruit, nuts, home-made chutneys and pickles 🥜

Adults €38

Children 6-11 €10

COMPLIMENTARY WELCOME DRINK & PARKING