

Reef BBQ Wedding Menu

FROM THE COLD BUFFET

Begin your meal with a selection of delicate garden fresh salads, complete with our classic ingredients in order to create truly appetizing dishes, from the combinations of the highest authentic Italian specialities, Mediterranean favourites and local dishes.

FROM THE GRILL

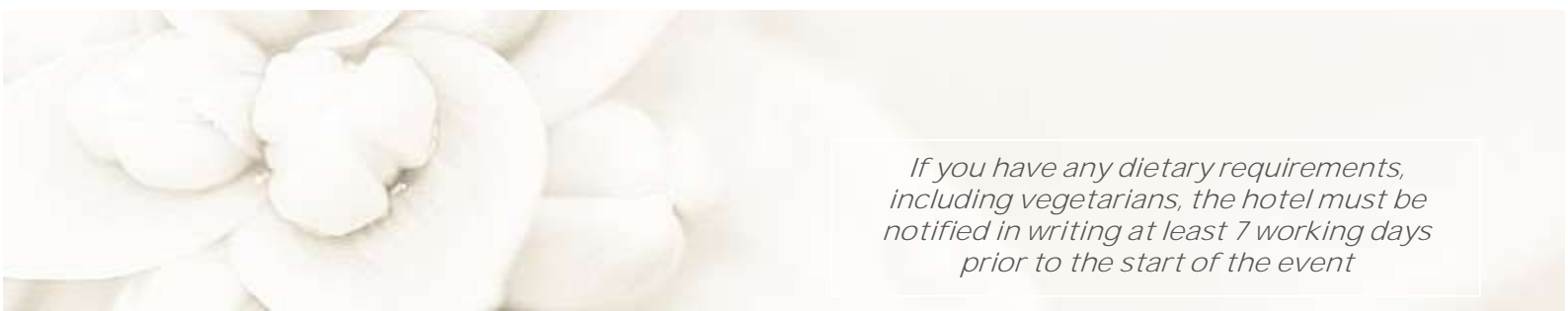
Citrus marinated swordfish basted in garlic & coriander caper mayo
Chargrilled chicken breast in hickory smoked marinade and Bourbon
Grilled rib cutlets of Spring lamb with tahini dip
Roast fricasse of summer pimentos and Kalamata olives

ACCOPANIAMENT

Baked penne with meat ragout, spinach, gratinated with goat cheese
Baked Jacket potatoes in sea salt
Potato wedges with sun-baked tomatoes, flavoured with lemon

FROM THE DESSERT BUFFET

Baked apple and strawberry crumble
White chocolate and mango mousse
Praline tart
Lemon meringue
Carved seasonal fruit
Fruit salad in light sugar syrup



If you have any dietary requirements, including vegetarians, the hotel must be notified in writing at least 7 working days prior to the start of the event

Alfresco BBQ Wedding Menu

FROM THE COLD BUUFET

Begin your meal with a selection of delicate garden fresh salads, complete with our classic ingredients in order to create truly appetizing dishes, from the combinations of the highest authentic Italian specialities, Mediterranean favourites and local dishes.

FROM THE GRILL


Grilled local tuna marinated with lemongrass & soya, tomato cucumber basil salsa
Char-grilled Angus rib-eye of beef marinated in barbecue sauce
Grilled escalope of pork medallions with sweet and sour sauce

ACCOMPANIAMENT

Grilled Mediterranean vegetable provincial
Roast new potatoes in cumin and thyme
Spicy potato wedges
Baked tortellini with mushroom, zucchini pesto, pecorino velouté

FROM THE DESSERT BUFFET

Cheese and mascarpone tart
Pear and frangipane crumble
Amaretto and white chocolate mousse
Profiteroles with diplomat cream
Carved seasonal fruit
Fruit salad in light sugar syrup



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