

## BUFFET MENUS

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### **MENU A**

€16.50

#### **Antipasto buffet**

An array of natural and composed salads including a selection of cold cuts, mixed greens, pasta and rice salads, Moroccan couscous and more.  
Served with condiments dressings and baker's basket

#### **Soup**

Broccoli and leek veloute'

#### **Pasta**

Salmon and Courgettes orecchiette

#### **Mains**

Steamed Local Meagre with Mediterranean Sauce  
Free Range Chicken with Honey, Carrots and Cacciatore Sauce  
Brandy and Mushrooms Pork Chops

Melange of vegetables  
Aromatic Rice Pilaf  
Boulangere potatoes

#### **Dessert table:**

A choice of gateaux, flans and mousses, prepared by our pastry chef



**MENU B**

€19.50

**Antipasto buffet**

An array of natural and composed salads including a selection of cold cuts, mixed greens, pasta and rice salads, Moroccan couscous, mixed seafood salads and more. Served with condiments dressings and baker's basket

**Soup**

Pumpkin and Red onion soup

**Pasta**

Vegetable Lasagne with Cauliflower and béchamel  
Macaroni cheese and bacon, oven cooked

**Mains**

Steamed Local Meagre with Vierge Sauce  
Chicken Drumsticks, slowly cooked on Arrabiata sauce  
Slowly cooked Pork Loin, golden apples, mustard sauce  
Roasted Lamb shoulder, glaze with a sweet mint reduction

Panache of root vegetables  
Aromatic Rice Pilaf  
Boiled potatoes with parsley and herbs

**Dessert table:**

A choice of gateaux, flans and mousses, prepared by our pastry chef



**MENU C**

€23.50

**Antipasto buffet**

An array of natural and composed salads including a selection of cold cuts, mixed greens, pasta and rice salads, Moroccan couscous, mixed seafood salads and more. Served with condiments dressings and baker's basket

**Soup**

Carrots and Honey soup

**Pasta**

Beef lasagne with Napolitano sauce  
Farfalle with chunks of grouper fish, cherry tomatoes, zucchini and herb oil

**Mains**

Pistachio crusted fresh Salmon fillets  
Roasted Chicken Supreme breast, on a warm Gorgonzola sauce  
Lamb Shank served with fresh mashed potatoes

**Carvery**

Crackling Leg of Pork with sweet gravy

Grilled seasonal vegetables  
Aromatic Rice Pilaf  
Roasted New Potatoes Rosemary & Garlic Flavoured

**Dessert table**

A choice of gateaux, flans and mousses, prepared by our pastry chef

