

BUFFET MENUS

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

