

Pre-Valentine's
Sunday Buffet Lunch Menu

Sunday 12th February 2012

A Selection of Freshly Prepared Antipasti

*Consisting of Decorated Salmon, Poultry Terrines,
Cured and Smoked Meats, Roast and Grilled Vegetables
Complemented with Natural Salads,
Chilled Sauces and Home-Made Herb Oils*

From The Tureen

Cream of Cauliflower and Granny Smith Apple Soup
Served with Flaked Roasted Almonds

From The Pasta Station

Cravattine Pasta *served with Prawns, Fava Beans and Genovese Pesto Cream*
Eliche Pasta *with Chorizo, Bell Peppers, Tomato Pulp and Olive Tapenade*

From the Hot Buffet Counter

Pan-Fried Sea Bass Fillets
with Frangelico and Mint Cream

Grilled Peppered Tuna
Spinach, Pineapple and Coriander Salsa

Sesame Glazed Chicken Breast
With Figs, Plum and Bell Pepper Confit, Cider and Honey Sauce

Roast Lamb Chunks
Shallot, Prune and Garlic Casserole with Nuts

Grilled Pork Mignon
With Fennel and Apple Salad and Mustard Vinaigrette

From The Carvery

Roast Beef with Mushroom and Parmesan Crust
Pink Pepper Corn Cream Sauce

Blackened Roast Gammon
With Orange Beurre Blanc

Mushroom and Brie Tart with Rucola (v)

*Panache of Fresh Market Vegetables,
Roast and Croquettes Potatoes*

Help Yourself from the Dessert Counter

*Our Pastry Chefs are offering you an irresistible variety of
Flans, Cakes, Gateaux, Mousses, Pastries,
Enhanced with variety of Sauces and Exotic Fruit Coulis,
Fresh Fruit and Mediterranean Cheeses with Accompaniments.*

*€ 23.50 per person
€ 11.75 per child (04 to 12 years)
Including Live Music*





pre-valentine's set-menu
Sunday dinner - 12.02.2012



share with me.....

bbq rib fingers, roast spicy chicken wings, pork spring rolls,
thai paper prawns, chicken'n'sticks

cajun spice and sweet chili chick crusty pizza....

tomato sauce, garlic butter, mozzarella,
grilled cajun spice chicken breast with sweet chili,
bacon, mushrooms, leeks, onion, bell peppers,
bbq sauce and melted cheddar

or

mwa mwa crusty pizza.....

garlic butter, mozzarella, basil, cherry tomato,
parmesan cheese, black olives and rucola

sweet mini bites.....

honey and pistachio crunch ice-cream, strawberry tatin,
chocolate and rum mousseline, almond and berries cream tart,
strawberries dipped in chocolate

€ 41.00 per Couple
including bottle of rose wine



Valentine's Day Buffet Dinner

Tuesday 14th February 2012

A Selection of Freshly Prepared Antipasti

*Consisting of Decorated Salmon, Poultry Terrines,
Cured and Smoked Meats, Roast and Grilled Vegetables
Complemented with Natural Salads, Chilled Sauces and Home-Made Herb Oils*

From The Tureen:

Cream of Butternut Squash and Coconut Cream Soup

From The Pasta Station:

Rigattoni Pasta served with Mushroom Veloute, Spicy Chicken and Fava Beans

Fusilli Pasta with Roast Cherry Tomatoes, Cockles, Kalamata Black Olives and Mint Oil

From the Hot Buffet Counter:

Oven Baked Dentici Fillets

With Fennel and Dill Salsa

Steamed Acciola Fillets

With Grilled Calamari and Pernod Fish Veloute

Pot Roasted Chicken Thighs

In Red Wine, Tomato Pulp and Mushrooms

Grilled Beef Medallions

With Caramelised Zucchini, Roast Shallots and Port Wine Jus

*A Singing Valentine
is the
Sound of Love.*

From The Carvery

Roast Pork Belly with Pancetta and Herbs

With Scallions, Carrots, and Marrow Fat Peas Cassoulet

Roast Gammon glazed with Treacle

Cinnamon and Apricot Veloute

Roast Parsnips and Artichokes Tart (V)

*Panache of Fresh Market Vegetables,
Pancetta Roast Potato and Boiled Rice*

Help Yourself from the Dessert Counter

*Our Pastry Chefs are offering you an irresistible variety of
Flans, Cakes, Gateaux, Mousses, Pastries,
Enhanced with variety of Sauces and Exotic Fruit Coulis,
Fresh Fruit and Mediterranean Cheeses with Accompaniments*

€ 22.50 per person

€ 11.25 per child (04 to 12 years)

Including Live Entertainment and Rose for all couples





valentine's day set-menu

share with me.....

duck spring roll, chick'n'money bag, vegetable thai samosa,
shrimp sesame won-ton, prawn crackers, sweet chili and soy

mwa mwa.....

grilled salmon glazed with maple syrup, pan-fried apples with pine nuts
on sautéed baby spinach and asparagus, boiled potatoes
calvados cream sauce,

or

grilled beef rib-eye topped with melted garlic butter hearts
braised winter vegetables and spiced potato wedges,
port wine and porcini jus

sweet mini bites.....

honey and pistachio crunch ice-cream, strawberry tatin,
chocolate and rum mousseline, almond and berries cream tart, strawberries
dipped in chocolate

€ 55.00 per Couple
including bottle of rose wine

