



Father's Day

Sunday Lunch Buffet Menu

The Salad Bar

Start with a selection of natural and composed salads from our garde-manger including an assortment of marinated and pickled vegetables. Indulge in our homemade terrines, pâtés and dry cured meats, and enrich your palate with our flavoured dressings and chutneys.

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Soup

Cream or roasted zucchini with peas and basil (M) (G) (V) served with flavored croutons

Shorbah Libya (MOL) (CL) (F)

Authentic north African soup with lamb, mint and chickpeas

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The Pasta Corner

Oven baked lasagna with forest mushrooms and rabbit saddle (G) (M) (CL) (G)

Gnocchi

in a creamy spinach and Grana sauce (G) (M) (N) (V)

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Carvery Station

Texas style smoked beef brisket (SFH)

Roasted Porchetta with onion and garlic, thyme jus (SFH)

Herb infused roasted potatoes (M)

Main Courses

Local dentex cooked with spring onion, cherry tomatoes and chenin blanc with fresh vongole (F)

Pan roasted quails with bean and apricot cassoulet (CL) (SFH)

Authentic Indian hariyali chicken tikka with coriander, mint and lime (M) (G)

Celeriac, leek and smoked goat's cheese tart (G) (M) (SES) (V)

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Accompaniments

Honey roasted pumpkin and onions (M)

Root vegetable gratin (M)

Crushed potatoes with sundried tomatoes and fennel (M)

Tahini roasted aubergines (SES) (VEGAN)

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International Stall

Thai green fish curry (F) (M) (N)

Indian lamb biryani (M) (N)

Palak paneer, Indian tofu and seasoned spinach curry (M) (N) (VEGAN)

Ca Ri Ga, Vietnamese chicken curry (M) (N)

Fragrant pilau rice (V)

Dhal roti, Indian lentil flat bread (V)

Assorted Asian delicacies

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Cheese Board

A selection of local and international cheeses, water biscuits, grissini, nuts, grapes and dried fruits

The Pastry Corner

A variety of cakes, tarts, pies, mousses and fresh fruit, served with fruit coulis, custards and fresh cream

€35.00 per adult including 1/2 bottle of wine,
1/2 bottle of water and coffee

Children 6-12 years at €17.50 including 1 soft drink

• Children under 6 years old eat free of charge

Please advise your server if you have any dietary requirements

Cereals containing gluten (G) Crustaceans (CR) Egg (E) Fish (F) Peanuts(P)
Soya (SY) Milk including lactose (M) Tree nuts (N) Celery (CL) Mustard (MU)
Sesame (SES) Lupin (L) Mollusks (MOL) Sulfites (SFH) Vegetarian (V)