

Corinthia Palace Hotel & Spa Villa Corinthia

Easter Menu 2012 - Sunday, 8th April, 2012



Antipasti

Regional specialities

Torta pasqualina

Traditional Easter speciality with pecorino cheese and goat ricotta with sage and spinach

Kase Spetzli

a salad with cheese string dumplings, smoked Bavarian sausage and chopped parsley

Caviar stuffed eggs

a Russian speciality with egg pâté and lumpfish roe with sour cream

Roasted Gammon Leg of Pork

an American tradition, simmered with cloves and bay leaf and finally glazed with maple syrup

Hornazo

a Spanish special with pork sausage, bacon, hard boiled egg and goat cheese

Galumpki

Polish speciality with baked sweet and sour cabbage roulade platter

Jellified Beef on rucola

Simmered beef set in its own jelly cut into chunks on rocket leaves

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Seafarer

Soft poached Norwegian salmon with smoked trout and Martini jelly
Mussels, razor clams, green lip mussels and clams cooked with various herbs and infusions

Home cured fish sides with various dressings and exotic marination

An array of fresh homemade terrines with tartar sauce, cucumber relish and herb oil

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Forester

Sour cream and Emmenthal cheese flan with smoked pancetta

Sweet potato salad with celery and blue cheese dressing topped with walnuts

Assorted char-grilled vegetables with smashed garlic and herbs

Assorted bean salad with avocado, chili and Spanish onion

Mescaline salad, tomato with basil and roasted garlic, tzatziki dip with crudités, tic bean pâté with galletti,
Babaganough with pitta bread

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Butchers favourite

Beer simmered beef brisket with sauer kraut and juniper berries

Braised pork belly with morello cherry compôte

Duck liver terrine with apricot purée and fresh thyme

Assorted game galantine with rhubarb chutney

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Soups and pasta

Chicken and sweet corn soup with sesame extract and fresh coriander
Cream of green garden peas with cumin and ginger
Lasagne with chicken and mushroom
Gemelle pasta with a garlic infused tomato sauce, bocconcini and kalamata olives
Orecchiette with spinach and ham cream sauce

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Oriental station

Crispy duck with leeks, cucumber and Hoi Sin sauce
Black bean beef with stir fried vegetables
Chicken strips with bamboo shoots and Chinese rice wine
Egg noodles with Chinese veg
Chinese rice

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Carvery

Fresh spring lamb with home-made mint sauce and plain jus
Roast rib eye with a crème de cassis jus
Capon roulade with sage and goat cheese

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Chafing Dishes

Roasted salmon with honey and lemon on spinach and cherry tomatoes
Aubergine paupiettes with a ricotta and mushroom mousse on marrow purée
Roast potatoes
Selection of vegetables in season

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Dessert corner

Traditional pastries such as torroncini, kwarezimal, hot cross buns and figolli, variety of mousses and cakes, ice cream counter

Local and continental cheese board with grissini, galletti and home-made chutneys

Adults: €46.50 p.p.
Children (5-11yrs): €22.00 p.p.

