

Sunday Lunch Menu

13-00 – 15.00 HRS

Adults: €37.50 | Children aged 12 or under eat for free

THREE HOURS FREE PARKING

Sample Menu 2018

TO START

A selection of antipasti, marinated fish and shellfish, marinated and smoked fish, terrines, pate's, Italian meats, sushi and sashimi, grilled and marinated vegetables, natural salads, dressings and sauces

SOUPS

Fish and shellfish soup with basil and garlic scones

Roasted pumpkin and chestnut soup with thyme bread dumplings

LIVE COOKING PASTA STATION

Create your own pasta dish with your favorite ingredients and sauces

Penne or spaghetti Tomato sauce or fresh cream Prawns, pancetta, mushrooms, asparagus, cherry tomatoes, bolognese, mussels

MAIN COURSE

CARVERY

Roast sirloin with a garlic jus, rocket & parmesan salad

Salmon and spinach risotto in sundried tomato pastry served with saffron cream

Roast tuna on a mild spicy tomato sauce, buttered baby sweet corn

Braised Pork cheeks in a rich burgundy wine thick jus

Traditional rabbit stew with gravy and garden peas

Pumpkin and walnut risotto

Steamed seasonal vegetables

Curried vegetable and cheese fajitas

Rosemary roast new potatoes

ORIENTAL CORNER

Chicken shish taouck

Lamb Donner kebab

Fish curry

Turkish style rice

Tandoori bread

LOCAL ARTISAN TABLE

A selection of local cheeses marinated in our own garden herbs, served with marinated local olive, pickled onions, sundried tomatoes, pomegranate, dates and figs, crusty Maltese bread and flavored Galetti

DESSERT

A selection of desserts from the buffet table, flans, tarts, gateaux, pies, cakes and mousses, waffles and ice cream compotes and fruits, sauces and coulis

COFFEE