

Fra Martino

Christmas Eve Buffet Dinner

WEDNESDAY 24 DECEMBER 2025 7PM ONWARDS

ADULTS: €50

CHILDREN (6-11 YRS): €25

(One child under 6 years dines for free with every paying adult)

COMPLIMENTARY PARKING
(ON FIRST COME, FIRST SERVED BASIS)

LIVE ENTERTAINMENT

ANTIPASTI

A wide selection of Mediterranean antipasti, natural salads, Oriental mezzes, terrines, smoked fish, marinated fish and shellfish, grilled vegetables, Italian cold cuts, a selection of sushi and sashimi with pickled ginger, soya sauce and wasabi with a variety of sauces and dressings

SOUPS

Pigeon and lentil soup with cranberry scones Cream of potatoes and leek soup with mussels and prawns

PASTA

Lasagna of lamb, burrata and spinach, scamorza cheese and rosemary
Ravioli of scallops and prawns, saffron asparagus and prawn bisque
Mezze penne pasta with aubergines, marrows, yellow tomatoes, basil and olives

FROM THE CARVERY

Slow roasted leg of pork with apple, cinnamon and sauce Roast beef rib eye, rubbed with mustard and served with garlic and rosemary jus

FROM THE CHAFING DISHES

Grilled swordfish fillets with sundried tomato cream and roasted shallots
Braised veal cheeks with sofritto of carrots, parsnips and red wine jus
Spicy marinated grilled boneless chicken thighs, asparagus and tamarind sauce
Canelloni of pumpkin and ricotta, basil with tomato sauce and mozarella cheese
Grilled balsamic vegetables

Braised cabbage with bacon
Wilted greens
Roasted new potatoes

DESSERTS

A selection of desserts, flans, tarts, gâteaux, Christmas goodies, mince pies, jellies, compotes, cakes, fresh fruits, waffles, and ice cream, served with sauces and coulis