



Tower Suite

New Year's *Day Buffet* Lunch

**THURSDAY 1
JANUARY 2026
1PM - 3PM**

ADULTS: €75

CHILDREN (6-11 YRS): €37.50

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

**COMPLIMENTARY PARKING
(ON FIRST COME, FIRST SERVED BASIS)**

ANTIPASTI

A wide selection of tapas, mezzes, Italian antipasti, marinated fish and shellfish, cured fish, pastrami, smoked meats, marinated and grilled vegetables, Italian cold cuts, sushi and sashimi, fish and meat terrines, dressings and sauces

SOUPS

Skae and prawn soup, mint, liqueurish and olive tapenade bread
Salsify and parsnip soup with roasted pears and thyme
Cream of carrot and orange soup, pulled duck, rosemary oil

PASTA

Lasagne of lamb, spinach, ricotta cheese and sundried tomatoes
Mezze paccheri with crab, mussels, clams and lemon oil
Ravioli of fior di latte with sage, basil and pistachio pesto

INDIAN CORNER

Chicken tikka masala
Lamb madras
Prawn jinga goa curry
Naan bread and potato parata
Prawn biryani rice and Indian fritters

CARVING STATION

Slow roasted boneless venison shoulder with juniper berry jus
Grouper fillet, tomato risotto and spinach in puff pastry with sweet garlic and mint cream
Roasted prime irish beef rib-eye with a wild mushroom and peppercorn sauce and a selection of the finest mustards

HOT STATION

Pan fried red snapper fillets with razor clams and calamari ragout
Roasted goose with tamarind paste, spicy carrots and honey jus
Veal parcels with mozzarella, sage and parma ham with onion and garlic jus
Mushrooms in garlic, roasted root vegetables, carrot and vanilla purée
Thai fried rice, thyme roasted new potatoes

DESSERT

A wide selection of the finest desserts presented by our pastry chef, from tarts to gâteaux, from mousses to flans, fruit pies, French pastries, Arabic sweets, American delights, Sicilian specialities, English cakes, waffles, and ice cream