

SUNDAY LUNCH

Sample Menu

Adults: €39.50 • Children: (6-11 yrs) €19.75 • *Children 5 or under eat for free*
Opening Hours: 1pm - 3pm • Includes: Live Entertainment & Free Parking

ANTIPASTI

A Selection of Italian Antipasti, Eastern Mediterranean Meze, Selection of Natural Salad Leaves, Beetroot Salad, Coleslaw, Couscous Salad, Tomatoes, Grilled Aubergines, Grilled Marrows, Grilled Marinated Vegetables, Fish and Shellfish, Selection of Italian Meat Cuts, a Selection of Maltese Traditional Appetizers, Maltese Sausage, Bigilla, Maltese Bread with Sweet Tomato Paste, Olives and Capers, a Fine Selection of the Finest Home Made Sushi and Sashimi Crafted by our Sushi Chef, Pickled Ginger, Soya Sauce and Wasabi, a Selection of Cured and Smoked Fish Served with Sauces and a Selection of Breads

SOUPS

Fish and Shellfish Laksa Soup Finished with Coconut Milk and Fresh Coriander
Roasted Sweet Corn and Chilli Soup Served with Thyme Scones and Local Honey

PASTA LIVE COOKING STATION

Our Chefs will Prepare Your Favourite Fresh Home-Made Pasta Dish With the following Ingredients.:

- Onions, Garlic, Bacon, Mushroom, Prawns, Mussels, Asparagus, Parmesan Cheese, Eggs
- Fresh Cream, Tomato Sauce, Extra Virgin Olive Oil, White Wine
- Spicy Lamb and Haloumi Cheese Lasagna

AUTHENTIC INDIAN STATION

Spicy Prawn Jinga Goa Curry • Butter Chicken • Vegetable Biryani • Aromatic Rice • A Selection of Asian Fritters with Chutneys and Sauces

FROM THE CARVING TROLLEYS

- Classical Beef Wellington, with Chicken Liver Parfait, Cured Ham, and Mushrooms, With Red Wine Jus
- Local Honey Glazed Leg of Gammon with Pineapple and Coriander Salsa
- Chicken Donner Kebab Served with Onion, Tomato and Sumac Salad, Spicy Chilli Sauce, and Pitta Bread

FROM THE CHAFFING DISHES

Grilled Marinated Local Swordfish, Clam and Asparagus Risotto, Basil Pesto Sauce • Braised Pork Cheeks with Root Vegetables, Red Wine and Hazelnuts • Slow Roasted Duck with Chickpeas, Lentils and Tamarind Paste • Aubergine, Feta Cheese and Spinach Crespelle • Panache of Vegetables • Roasted Pumpkin with Fennel and Garlic • Roast Thyme Potatoes • Tomato Crushed Potatoes

KIDS TABLE

Chicken Nuggets, Cumberland Sausage, Potato Smiles, Fish Fingers • Marshmallows, Decorated Cupcakes

DESSERT

A Selection of Desserts Crafted by our Pastry Team including Gateaux, Tarts, Mousses, Cakes, Selection of the Finest French Desserts and Fruit Dipped In Belgian Chocolate, Selection of Ice Creams together with a Live Pancake Station • A Selection of Diabetic Desserts, Jellies and Fresh Fruits • Selection of Local and International Cheeses Served with Fruit Chutneys and Compotes, Celery and Grapes, Water Biscuits and Grissini.

If you have a food allergy or intolerance, please speak to our staff before selecting your food and drink.