

Christmas Eve

Buffet Dinner



SATURDAY 24 DECEMBER 2022 8PM



ADULTS: €45

CHILDREN (6-11YRS): €22.50

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, WITH A VARIETY OF SAUCES AND DRESSINGS

SOUPS

ROASTED CHESTNUT AND DUCK SOUP WITH THYME SCONES
CRAB AND PRAWN BISQUE FINISHED WITH GALANGAL AND THAI BASIL

PASTA

RAVIOLI OF SHELLFISH, SMOKED TOMATO, CLAMS AND WHITE WINE
POTATO GNOCCHI WITH STILTON CHEESE, WALNUTS AND HONEY
PACCHERI PASTA WILD BOAR RAGOUT AND RICOTTA SALATA

FROM THE CARVERY

HONEY-GLAZED LEG OF GAMMON WITH POMEGRANATE AND MARSALA SAUCE
ROASTED BEEF CHUCK ROLL, RUBBED WITH MUSTARD AND SERVED WITH GARLIC AND
ROSEMARY JUS

FROM THE CHAFING DISHES

GRILLED PANACHE OF FRESH FISH WITH FRIED MARROWS, VINEGAR, AND ASPARAGUS FOAM
VEAL AND PARMA HAM PARCELS STUFFED WITH MARJORAM MOZZARELLA AND SERVED ON
ROASTED ROOT VEGETABLES, SPICY SAUSAGE CREAM
BRAISED LAMB SHANKS WITH ARTICHOKE, CHICKPEAS AND SUMAC
SLOW ROASTED PORK BELLY BASTED IN MARSALA WINE JUS
CANNELLONI OF WILD MUSHROOM AND TRUFFLES WITH SCAMORZA 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