

New Year's Eve

Buffet Dinner
Fra Martino



SATURDAY 31 DECEMBER 2022 8PM



ADULTS: €85

CHILDREN (6-11YRS): €42.50

LIVE ENTERTAINMENT

A complimentary glass of prosecco at midnight

ANTIPASTI

A WIDE SELECTION OF TAPAS, MEZZES, ITALIAN ANTIPASTI, HONEY-GLAZED MALTESE SAUSAGES, SUSHI AND SASHIMI, MARINATED FISH AND SHELLFISH, CURRIED FISH, PASTRAMI, SMOKED MEATS, MARINATED AND GRILLED VEGETABLES, MEAT AND FISH TERRINES, CHICKEN LIVER PATE, ITALIAN MEATS, DRESSINGS, SAUCES

SOUPS

GROUPEL, OCTOPUS AND CLAM SOUP, SMOKED TOMATOES, BASIL, AND SERVED WITH GARLIC CROSTINI
TOMATO, THYME AND ORANGE SOUP, LAVENDER SCONES

PASTA

STROZZAPRETI WITH PRAWNS, CRAB, GARLIC AND TOMATOES, IN WHITE WINE AND EXTRA VIRGIN OLIVE OIL
WILD MUSHROOM AND TRUFFLE RAVIOLI WITH TRUFFLE OIL AND GRANA

FROM THE CARVERY

CINNAMON AND HONEY-SPICED ROAST LEG OF GAMMON, WITH PINEAPPLE AND BITTER ORANGE CHUTNEY
SLOW ROASTED CHUCK OF IRISH BEEF, WITH A MUSHROOM SAUCE, PEPPERCORN JUS AND A SELECTION OF FINE MUSTARDS

ASIAN CORNER

SWEET AND SOUR PORK
FISH GREEN CURRY
DUCK SPRING ROLLS WITH PLUM SAUCE

FROM THE CHAFING DISHES

PAN FRIED MONKFISH, TOMATO AND SEAWEED RISOTTO, WITH A CHILLI AND CORIANDER SALSA
BRAISED PORK BELLY AND CHEEKS WITH ROOT VEGETABLES, GREEN LENTILS AND DATE SAUCE
VEAL AND PECORINO CHEESE PARCELS WRAPPED IN PARMA HAM WITH REFRIED BEANS AND THYME JUS
MUSHROOM AND PROVOLONE CHEESE CANNELLONI, WITH TRUFFLE PASTE
ROASTED MARROW AND AUBERGINES
ROASTED NEW POTATOES WITH THYME AND FENNEL SEEDS

DESSERTS

A WIDE SELECTION OF THE FINEST DESSERTS PRESENTED BY OUR PASTRY CHEF, DOMINIC; FROM TARTS TO GÂTEAUX, MOUSSES TO FLANS, FRUIT PIES, FRENCH PASTRIES, ARABIC SWEETS, AMERICAN DELIGHTS, SICILIAN SPECIALITIES