

New Year's Day

Buffet Lunch



SUNDAY 1 JANUARY 2023 1PM



ADULTS: €70

CHILDREN (6-11YRS): €35

LIVE ENTERTAINMENT

ANTIPASTI

A WIDE SELECTION OF TAPAS, MEZZES, ITALIAN ANTIPASTI, MARINATED FISH AND SHELLFISH, CURRIED FISH, PASTRAMI, SMOKED MEATS, MARINATED AND GRILLED VEGETABLES, ITALIAN COLD CUTS, SUSHI AND SASHIMI, FISH AND MEAT TERRINES, DRESSINGS AND SAUCES

SOUPS

SOFT SHELL CRAB AND GINGER SOUP, WITH WASABI SCONES
MALLOW AND POTATO SOUP WITH GARLIC CROUTONS
BRAISED LAMB, CHICKPEAS AND VEGETABLE SOUP

PASTA

CAULIFLOWER, PISTACHIO AND RICOTTA LASAGNA
PACCHERI WITH PRAWN BISQUE AND BOTTARGA SHAVINGS
WILD BOAR RAVIOLI, SAGE AND AUBERGINE PESTO, CHILLI OIL

INDIAN CORNER

CHICKEN TIKKA MASALA, LAMB VINDALOO, PRAWN BIRYANI RICE AND INDIAN FRITTERS

CARVING STATION

HONEY-GLAZED LEG OF PORK, WITH A PUMPKIN AND FENNEL, CHUTNEY AND MUSTARD
GROUPEL, TOMATO CHUTNEY AND SPINACH IN PUFF PASTRY, WITH SWEET GARLIC AND MINT CREAM
ROASTED PRIME IRISH BEEF RIB-EYE WITH A MADAGASCAR PEPPERCORN SAUCE

HOT STATION

ROASTED MEAGRE FILLETS, GRILLED PRAWNS, SEA URCHIN AND MUSSEL SAUCE
ROASTED LAMB SHOULDER STUFFED WITH MALTESE SAUSAGE AND PISTACHIOS, BLACK CARROT
CONFIT AND OREGANO
GRILLED LOCAL PORK CUTLETS WITH BEAN AND CHORIZO RAGOUT, APPLE CIDER CREAM
CHICKEN BREAST 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, DOMINIC;
FROM TARTS TO GÂTEAUX, FROM MOUSSES TO FLANS, FRUIT PIES, FRENCH PASTRIES, ARABIC SWEETS,
AMERICAN DELIGHTS, SICILIAN SPECIALITIES, ENGLISH CAKES, WAFFLES, AND ICE CREAM