

# Valentines Buffet Dinner

SATURDAY 12TH FEBRUARY • €33.50 PER PERSON

## SELECTION OF ANTIPASTI

Italian meats, pickled marinated vegetables with balsamic vinegar, selection of Lebanese mezze, Spanish tapas, French style marinated fish and shellfish, terrines, mousses and roulades, a range of healthy salads, all accompanied with sauces and breads.

## PASTA AND SOUP

Lamb and chickpea goulash soup.  
Cheese heart shaped ravioli with basil tomato coulis.  
Traditional beef and ricotta lasagna topped with a cheesy bechamel.

## MAIN COURSE

Roast beef, honey glazed parsnip wedges, red wine sauce.  
Grilled tuna on a green olive, fennel, and cherry tomatoes soy broth.  
Cornflake, garlic butter stuffed chicken, tarragon cream.

Gozo cheese and broad bean quiches  
Vegetable korma, basmati rice.  
Gratin potato with thyme.

## CARVING

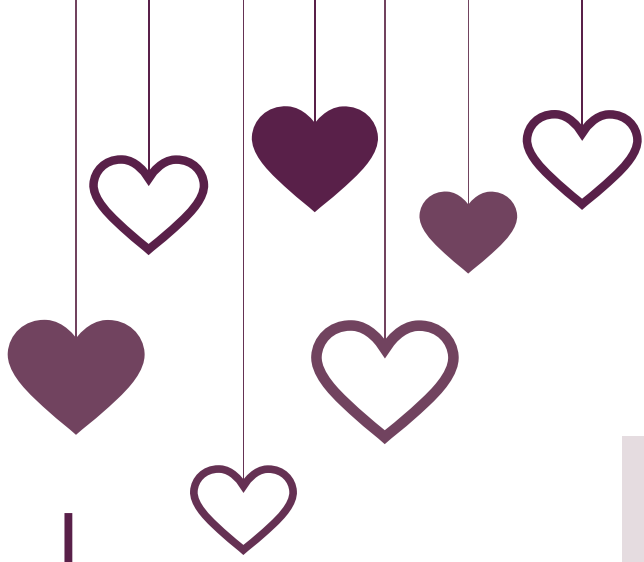
Braised pork belly, artisan baked local sausage, honey & pomegranate jus.

## DESSERT

A selection of desserts from the buffet table, flans, tarts, Gâteaux, pies, cakes and mousses, compotes and fruits, sauces and coulis, candy floss and more...

**FRA MARTINO**  
RESTAURANT

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



# Valentines Buffet Dinner

SUNDAY 13TH FEBRUARY • €33.50 PER PERSON

## SELECTION OF ANTIPASTI

Italian meats, pickled marinated vegetables with balsamic vinegar, selection of Lebanese mezze, Spanish tapas, French style marinated fish and shellfish, terrines, mousses and roulades, A vast range of healthy salads, all accompanied with sauces and breads.

## PASTA AND SOUP

Chicken and sweetcorn asian soup, fresh coriander.  
Cheese heart shaped ravioli with a basil tomato coulis.  
Casarecce with a calamari and sundried tomato sauce.

## MAIN COURSE

Roasted Salmon with herb crust served with a sundried tomato cream.  
Braised pork cheeks with root vegetables, thyme and pink pillows. Grilled beef medallions, wild mushroom and green peppercorn sauce.

Cauliflower and broccoli patties.  
Curried vegetable burritos.  
Parmesan creamed parsley pomme puree.

## CARVING

Duck with pistachio and pork stuffing served with kahlua cream.

## DESSERT

A selection of desserts from the buffet table, flans, tarts, Gâteaux, pies, cakes and mousses, compotes and fruits, sauces and coulis, candy floss and more...

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