



A selection of antipasti, meat, game and poultry. Mediterranean and Atlantic fish dishes, crudes, lemons and spices. Selection of individual salads, tapas and platters. An array of local and foreign dishes, dips, cheese, salamis, salads and homemade dressing.

From the Soup Kettle

Cream of Pea & Ham Hock served with Fresh Thyme Croutons

Traditional Fish Soup complimented with Basmati Rice

Pasta

Oven Baked Lasagne
with Chicken Ragu
topped with Fresh Tomato
Sauce & Grana Cream

Salmon Ravioli tossed in Pernod Lemon Cream

Live Grill Station

Grilled Pork Medallions served with Whole Grain Mustard Sauce

Grill Beef Tender Loin served with Pepper Corn Jus

<u>Carvery</u>

Turkey Wellington
with Prune & Apricots served
with Cranberry Jus

Roasted Whole Chicken served with Chestnut & Tarragon Sauce

Smoked Lamb Leg served with Mint & Brandi Sauce



<u>Fish</u>

Salmon with Herb Crust

Baby Sword Fish Fillets served on Perfumed Rice Herb & Garlic Oil

Fillet of Red Mullet accompanied by Octopus Casserole

Vegetables & Potatoes

Broccoli & Cauliflower Mornay

Fresh Farmers Caponata

Gratin Potatoes

Fried New Potatoes with Onions Relish

Perfumed Herb Rice

Kid's Corner

Chicken Nuggets

Fish Nuggets

Smiles Potatoes

Pasta with Tomato Sauce

Asian Table

Spring Rolls / Samosas

Egg Fried Rice with Prawns

Stir-Fried Noodles with Vegetables

Sweet and Sour Pork

Beef in Oyster Sauce

Prawn Crackers

A selection of mouth-watering desserts. Our pastry chef prepared a variety of flans, cakes, mousses and individual sweets enhanced with a variety of fresh fruits.