

Easter Lunch Menu 2025

Experience the vibrant flavours with a delightful array of local dishes and indulge in an assortment of savory terrines, crisp salads, cured meats, and sausages. Delight your taste buds with fresh fish and shellfish, expertly combined in mouthwatering creations, all served with a medley of chilled sauces and dressings.

SOUP SELECTION

Creamy Broccoli Soup with Red Leicester Cheese
Hearty Minestrone with Beef, Vegetables, and Barley

PASTA STATION

Garganelli sautéed with octopus, shrimp, black olives, and a fragrant tomato fondue.
Strozzapretti served with tender beef strips, sweet peppers, leeks, and a creamy mushroom sauce.
A velvety roasted carrot risotto topped with asparagus spears and shavings of Grana cheese.
Cannelloni stuffed with a flavourful mix of ricotta, spinach, and chicken, finished with a rich tomato ragout.

MAIN COURSE

Panko-Crusted Salmon with Dill Cream Sauce
Succulent salmon fillet coated in a crispy panko crust, accompanied by a creamy dill sauce for a delightful burst of flavour.

Seared Sea Bass Fillet with Lemon beurre blanc
Tender sea bass fillet expertly seared to perfection, served with a refreshing lemon balm sauce that enhances the delicate flavours of the fish.

Marinated Grilled Pork Loin Steak with Apple Chutney Sauce
Juicy pork loin steak marinated to infuse rich flavours, grilled to perfection, and paired with a tangy apple chutney sauce for a harmonious blend of sweet and savory.

Oven-Baked Glazed Chicken Thighs with Grain Mustard and Honey
Tender chicken thighs baked to a golden glaze, drizzled with a tantalizing blend of mustard and honey.

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CARVING STATION

Herb-Crusted Roasted Prime Rib of Beef

Tender prime rib of beef, slow roasted to perfection, carved to your liking and served with a rich sautéed onion gravy

Slow-Roasted Leg of Lamb

Tender leg of lamb, slow-roasted and served with a flavourful mint sauce for a refreshing accompaniment

ACCOMPANIMENTS

Mixed local vegetables sautéed in herb-infused oil

Oven-baked cauliflower served with creamy halloumi béchamel

Mediterranean pilaf rice mixed with sweet apricots, toasted almonds, and a crumble of tangy feta cheese

Roasted potatoes seasoned with sundried tomatoes and garlic

Crispy cheesy potato wedges topped with fried spring onions

VEGAN AND VEGETARIAN STATION

Baked truffle-scented polenta topped with tofu, mushrooms, and olive crust

Creamy vegan tikka masala served with fragrant basmati rice

Crispy falafel patties accompanied by refreshing tzatziki sauce

Goat cheese and tomato basil tarts baked to perfection, bursting with savory flavours



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SPANISH STATION

Paella mixta

Traditional Spanish rice dish made with a delectable mix of seafood, chicken, and vegetables, flavoured with saffron.

Spanish style fish skillet

Fresh fish cooked with Spanish spices and herbs, served in a sizzling skillet.

Smoky albondigas

Flavourful meatballs made with a smoky blend of spices, served in a rich tomato sauce.

Lamb stew

Hearty stew featuring tender lamb, smoky peppers, and a medley of Spanish spices.

Baked rice with chicken and chorizo

A comforting dish of baked rice with tender chicken, spicy chorizo, and a perfect balance of savory flavours.

Vegetable frittata

An oven-baked egg dish filled with a colourful assortment of fresh vegetables and herbs.

Patatas bravas

Crispy cubed potatoes served with a spicy tomato sauce and creamy

DESSERT AND CHEESES

Indulge in a decadent array of delectable desserts, featuring a delightful assortment of Easter treats expertly crafted by our talented pastry chefs. Complement your sweet cravings with a selection of fine international cheeses.

PRICE

€49.50 per person on All-Inclusive.

Kids from 6-11 years eat at half price.

Price includes unlimited wine, beer, mineral water, soft drinks and hot beverages