



SUNDAY LUNCH MENU 2

TO START WITH...

A selection of mouth-watering composed salads, assortment of marinated and pickled vegetables, home-made charcuteries, decorative platters from land and sea, prepared by our chefs, combining local and international flavours, served with various dressings and infused oils

SOUPS

Cream of Butternut Squash with a touch of Coconut milk 
Mexican Bean soup with beef and fried tortillas

PASTA

Farfalle Mediterraneo With Bay Prawns, Black Mussels, Chunky Tomatoes & Fresh Basil
Fresh Ricotta Ravioli, Globe Artichokes Snippets, Walnuts & Crème Fraiche 
Oven Baked Macaroni Pasta with Beef Ragout, Peas topped with Mozzarella & Fresh Cream
Vegan Pasta with Genovese Pesto, Broccoli, Spinach, Onions & Rucola on top 

PIZZA

Deep Pan Cheesy Pizza 
Deep Pan Pizza with Pepperoni and Green Pepper, Sweet Corn

CARVERY

Slow Cooked Roast Beef, with Gravy and Caramelized Onions, Carrots & French Mustard
Whole Salmon Fillet en Papillote with Lime, Garlic & Spinach, served with Dill Buerre Blanc

VEGETARIAN & VEGAN DISHES

Stuffed peppers with Fruity couscous 
Broccoli, leek and cheddar bake 
Vegan Moussaka 
Crispy vegan falafel with vegan caesar dressing 



VEGAN



VEGETARIAN

For special dietary requirements please don't hesitate to contact the management.





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MAIN DISHES

Grilled Marinated Pork Medallions with apple maple glaze

Traditional Rabbit Casserole with red wine garlic and peas

Braised lamb leg steak with rosemary, Carrots and Potatoes an gravy

Baked perch fillets with Crispy Potato and Cherry Tomatoes served with prawn cream sauce

Stir Fried Vegetable Rice With Oriental Marinade & Sesame Seeds 

Panache of vegetables with herb butter 

Sauteed cabbage and leeks with garlic and thyme 

Cheddar Gratinated Cauliflower Florets 

Baked Potatoes With Crushed Caraway & Rock Salt 

French Fries 

SPECIALITY CORNER

KOREAN

Korean Spicy Marinated Pork with Ciles and Kimchi

Korean Beef Bulgogi

Saengseon Jeon Pan fried Cod

Blanched Vegetables with Chojang Dressing 

Crispy kimchi cheese rice 

Sweet soy-glazed potatoes 

DESSERT COUNTER

A wide selection of mouth-watering desserts, classic cakes with a twist & traditional bakes, tarts & gateaux, variety of local & continental cheeses served with various crackers, condiments, dried & fresh fruit.

DOUGHNUT STATION

Freshly cooked doughnuts with chocolate syrup, strawberry syrup, sugar & cinnamon etc.

KIDS' CORNER

Sweetcorn and carrots, baked beans, chicken nuggets and homemade chips



VEGAN



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