



db Hotels & Resorts
PART OF THE DB GROUP

Easter Lunch Menu 2026

€49.50pp
children dine at half price

Easter Lunch Menu 2026

To start

A selection of local meze, terrines, salads, cured meats and shellfish combined in a variety of delicious creations complimented with chilled sauces and dressing

To continue

Soups

Split Pea & Ham Hock Soup with Smoked Cheese Croutons

Cream of Potatoes, Leeks & Roasted Garlic Soup

Pasta

Baked Lamb Cannelloni with Root Vegetable Ragout & Béchamel

Cassarece with pulled pork belly, carrots, gorgonzola cream, crushed pistachio

Mushroom panzerotti, sage butter, roasted pumpkin, crumbled ricotta, fresh rucola

Garganelli with pan tossed local swordfish, fava beans, dried cherry tomatoes, kalamata olives, fish glaze

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Easter Lunch Menu 2026

To indulge

A selection of local meze, terrines, salads, cured meats and shellfish combined in a variety of delicious creations complimented with chilled sauces and dressing

Carvery

Slow Cooked Lamb Leg with Winter Vegetables & Mint Onion Gravy

Roasted Beef with Mustard, Garlic & Red Wine Jus

Main dishes

Shallow Fried Sea Bream with Clam Blanquette

Hazelnut Crusted Perch Fillets with Barley Risotto

Stuffed Turkey Breast with Lemon & Thyme Stuffing

Pork Tenderloin with Artichoke & Fennel Fricassee, Honey Soy Sauce

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Easter Lunch Menu 2026

Vegetarian and Vegan Dishes

Grilled Aubergine & Zucchini with Vegan Cheese (V)

Roasted Pumpkin and balsamic, thyme Pie

Mediterranean Vegetable Strudel

Cauliflower & Broccoli Casserole

Herbed Roasted Root Vegetables (V)

Honey Glazed Brussels Sprouts with Sesame

Tunisian Spinach Rice (V)

Boulangère Potatoes with Onion & Olives (V)

Roasted New Potatoes with Rosemary & Sundried Tomatoes (V)

To finish

A wide selection of mouth-watering desserts, classics cakes,
traditional bakes, tarts and gateaux

A variety of local and continental cheeses served with water biscuits,
condiments, and dried and fresh fruits

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Easter Lunch Menu 2026

To explore Flavours of Asia

A selection of local meze, terrines, salads, cured meats and shellfish combined in a variety of delicious creations complimented with chilled sauces and dressing

Vegetables Spring Rolls

A crispy thin wrapper filled with a mixture of shredded vegetables

Kung Pao Chicken

A stir-fry with chicken, peanuts, and chili peppers

Japanese Beef Teriyaki

Thin sliced marinated beef seared and coated in a sweet, savory, and glossy, soy-based sauce

Thai-Style Coconut fish Curry

White fish simmered in a coconut milk-based broth, typically seasoned with Thai curry paste fish sauce, lime, and fresh aromatics

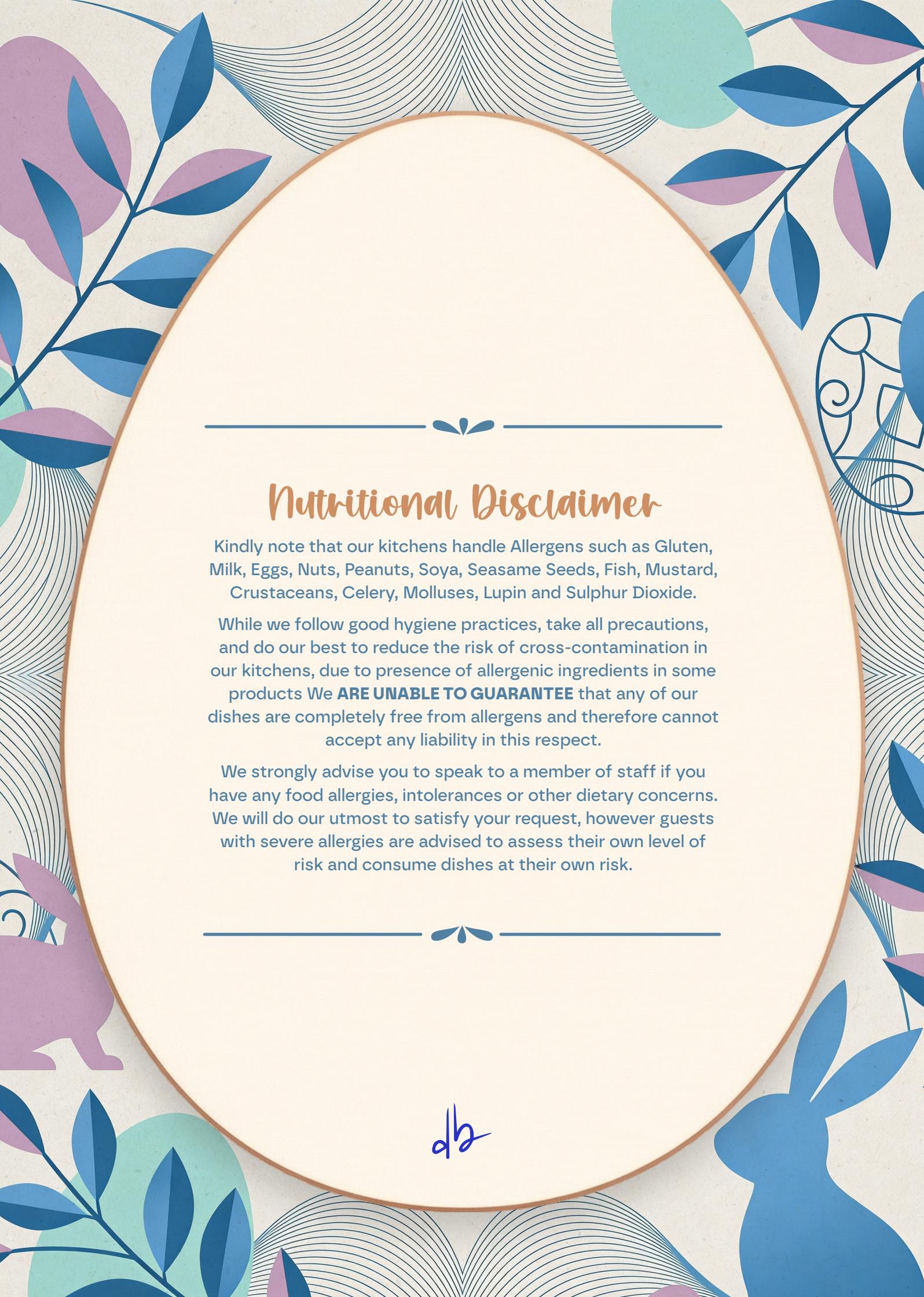
Vegetarian Chow Mein

Stir-fried noodle dish tossed with crispy tender vegetables in a savoury soy-based sauce

Nasi Goreng

Indonesian stir-fried rice with smoky flavour with eggs, chicken, shrimps, and shallots finished with soy sauce

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Nutritional Disclaimer

Kindly note that our kitchens handle Allergens such as Gluten, Milk, Eggs, Nuts, Peanuts, Soya, Sesame Seeds, Fish, Mustard, Crustaceans, Celery, Molluses, Lupin and Sulphur Dioxide.

While we follow good hygiene practices, take all precautions, and do our best to reduce the risk of cross-contamination in our kitchens, due to presence of allergenic ingredients in some products We **ARE UNABLE TO GUARANTEE** that any of our dishes are completely free from allergens and therefore cannot accept any liability in this respect.

We strongly advise you to speak to a member of staff if you have any food allergies, intolerances or other dietary concerns. We will do our utmost to satisfy your request, however guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

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