

# Salia

ALL-INCLUSIVE  
DINING



## EASTER LUNCH

Welcome Drink & Canapés

### STARTERS TO SHARE

Gorgonzola Dip, Sicilian Lemon Marmalade, Pistachio Pesto Dip  
Focaccia with Garlic and Rosemary  
Marinated Italian Sausage, Italian Salami  
Arancini Spinach, Spicy Mayo

### INTERMEDIATE TO SHARE

Tortelli Alla Zucca, with Walnut Sauce   
Wild Mushroom Risotto finished with Mascarpone Cream 

### REFRESHING

Lemon Sorbet

### MAIN COURSE

**(A Choice of 1 Main Course Item per person from the below selection)**

Braised Lamb Shank Served with Herb Mush Potato and Garlic Jus

or

Grilled Rib Eye Steak with sautéed Mushrooms and Pepper Sauce


or

Baked Salmon with Pistachio & Dill Crust, Limoncello Sauce

or

Seared Duck Breast served with Caramelized Peaches and Beetroot Purée

or

Vegan Aubergine Parmigiana 

*Side Dishes: Potato Fries or Roast Potato and Vegetables*



### DESSERT TO SHARE

Strawberry Tiramisu with Macarons and an Amaretto & White Chocolate Sauce

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**€40 per person**

Inclusive of Free-Flowing House Wines, House Beers & Minerals

 Vegetarian  Vegan