

New Year's Day Buffet Lunch

To commence with....

A variety of Mediterranean seasonal antipasti, natural and composed salads, selection of marinated fish, shellfish, creative charcuterie platters and vegetarian dishes, complimented with a variety of condiments, sauces and dressings.

Soups

Asparagus, potato and leek soup, focaccia croutons. 

Pasta

Ravioli of fish with clam and mussel cream, tomato concasse', fresh mint leaves.
Pumpkin and green asparagus risotto, crumbled Gozitan cheeslets.

Carvery

Herb -crusted roasted leg of lamb, served with onion gravy.

Main Event

Smothered mussels and clams with wine, garlic, herbs, and lemon, garnished with tomatoes.
Pork medallions served with fortified wine scented jus.
Grill supreme of chicken breast served with honey and mustard sauce.

Vegetarian & Vegan Dishes

Baked polenta with roasted garlic and thyme, topped with spicy tofu, cherry tomato confit and sauté asparagus.
Stuffed eggplant with couscous, chickpeas, and fresh tomatoes.

Middle Eastern

Lamb ouzi - Traditional baked lamb and spicy rice.
Jawaneh - Chicken wings with chilli, lemon orange and spices.
Samak bi tahini alfasulia - Baked fish with tahini sauce.
Maghmour - Eggplant stew with chickpeas, garlic, onion, tomatoes, and mint.
Falafel - Fried chickpeas balls.
Vegan Lebanese Arayes.

Accompaniments

Balsamic glazed onions and carrots.
Twice cooked potatoes, seasoned with Maldon salt.
Spiced potato wedges with cheese sauce.

Sweet Dreams....

A wide selection of mouth-watering desserts, classics cakes with a twist and traditional bakes, tarts and gateaux. Traditional festive desserts with fruit compotes and sauces, and fresh fruit display.
Variety of local and continental cheeses served with various crackers, condiments, dried and fresh fruits.

 Vegetarian  Vegan

€49.50 per person

& Children 6 to 11 years half price

Including Free-Flowing House Wines, House Beers, and Minerals.
3-hours free parking on first come first serve basis is also included.

New Year's Eve Buffet Dinner

To commence with....

A variety of Mediterranean seasonal antipasti, natural and composed salads, selection of marinated fish, shellfish, creative charcuterie platters and vegetarian dishes, complimented with a variety of condiments, sauces and dressings.

Soups

Wild mushroom velouté, ciabatta croutons, fresh chives. 

Pasta

Striola pasta with prawns, roasted bell peppers, zucchini, light prawn cream, fresh dill.
Provolone ravioli with asparagus silvers, cherry tomatoes, and spinach cream sauce.



Carvery

Slow-roasted leg of pork served with pineapple and apple chutney.

Main Courses

Herb-crusted salmon fillets with black nigella seeds and lemon butter sauce.
Braised lamb shanks with selected root vegetables and wood herbs.
Medallions of veal rubbed with aromatic seasoning, finished with French mustard sauce.
Stuffed chicken breast with spinach, Parma ham, and mozzarella served with mushroom cream.

Vegetarian & Vegan Dishes

Falafel served with selected dipping sauce – Lebanese tahini sauce, cucumber raita and harissa dressing. 
Rice Biryani served with poppadums and condiments. 

Accompaniments

Steamed French beans, with sundried tomatoes, toasted almonds, and fresh ginger.
Honey-roasted root vegetables.
Broccoli and cauliflower au gratin, flavoured with truffle cream.
Delmonico potatoes.

Sweet Dreams....

A wide selection of mouth-watering desserts, classics cakes with a twist and traditional bakes, tarts and gateaux.
Traditional festive desserts with fruit compotes and sauces, and fresh fruit display.
Variety of local and continental cheeses served with various crackers, condiments, dried and fresh fruits.

 Vegetarian  Vegan

€49.50 per person

& Children 6 to 11 years half price

Including Free-Flowing House Wines, House Beers, and Minerals.
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Christmas Day Buffet Lunch

To commence with....

A variety of Mediterranean seasonal antipasti, natural and composed salads, selection of marinated fish, shellfish, creative charcuterie platters and vegetarian dishes, complimented with a variety of condiments, sauces and dressings.

Soups

Fish and shellfish Mediterranean broth, garlic, and marjoram crostini.

Pasta

Baked lamb cannelloni with root vegetable ragout and bechamel.
Mushroom panzerotti, sage butter, roasted pumpkin, crumbled ricotta, fresh rucola.


Carvery

Traditional turkey roast and stuffed breast with lemon and thyme stuffing, served with cranberry sauce.

Main Event

Grilled supreme of grouper fish served with Champagne beurre blanc, and crispy calamari.
Pan-seared medallions of beef, caramelised shallots, portobello mushrooms and black pepper corn sauce.
Seared pork tenderloin mignons with fresh sage and prunes served with grain mustard sauce.
Slow-cooked lamb leg steaks with prunes and Carrots, and Roasted garlic Jus.

Vegetarian & Vegan Dishes

Cauliflower curry stew with pita bread.
Vegan shepherd's pie. 

Middle Eastern

Lamb ouzi - Traditional baked lamb and spicy rice.
Jawaneh - Chicken wings with chilli, lemon orange and spices.
Samak bi tahini alfasulia - Baked fish with tahini sauce.
Maghmour - Eggplant stew with chickpeas, garlic, onion, tomatoes, and mint.
Falafel - Fried chickpeas balls.
Vegan Lebanese Arayes.

Accompaniments

Steamed panache of winter vegetables.
Stir fried green beans and carrots with hoi sin sauce.
Boiled new potatoes with curried butter and fresh coriander.
Potato skins loaded with pancetta, cheese, and fresh chives.

Sweet Dreams....

A wide selection of mouth-watering desserts, classics cakes with a twist and traditional bakes, tarts and gateaux. Traditional festive desserts with fruit compotes and sauces, and fresh fruit display.
Variety of local and continental cheeses served with various crackers, condiments, dried and fresh fruits.

 Vegetarian  Vegan

€49.50 per person

& Children 6 to 11 years half price



Christmas Eve Buffet Dinner



To commence with....

A variety of Mediterranean seasonal antipasti, natural and composed salads, selection of marinated fish, shellfish, creative charcuterie platters and vegetarian dishes, complimented with a variety of condiments, sauces and dressings.

Soups

Roasted pumpkin and herb soup with bread croutons. **V**

Pasta

Ravioli cacio e pepe, with sauté mushrooms, fresh rocket drizzled with EVO oil.
Risotto with seafood, cherry tomatoes and zucchini, served with tomato sauce.

Carvery

Classic beef roast, complimented with slow baked onions and pepper sauce.

Main Courses

Grilled stone bass fillets topped with Mediterranean dressing.
Braised lamb shanks with apricots fresh mint and tomatoes.
Grilled pork chops, with roasted local fennel reduction, served with mushroom cream sauce.
Seared turkey breast served with fruit chutney sauce.

Vegetarian & Vegan Dishes

Classic Italian parmigiana with vegan cheese. **V**
Creamy coconut chickpeas curry. **VE**

Accompaniments

ed Leicester gratin of cruciferous vegetables, brussels sprouts, cauliflower, broccoli, and Romanesco.
Stir fried vegetables with sesame, teriyaki, and peanuts.
Rosti potatoes with crisp onions.
Roasted new potatoes with chilli and garlic oil.

Sweet Dreams....

A wide selection of mouth-watering desserts, classics cakes with a twist and traditional bakes, tarts and gateaux.
Traditional festive desserts with fruit compotes and sauces, and a fresh fruit display.
Variety of local and continental cheeses served with various crackers, condiments, dried and fresh fruits.

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