



MONDAY BUFFET LUNCH WEEK 1

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 Green Pea & Thyme Soup



PASTA

Pasta with broccoli and Maltese Sausage Cream Sauce

Pasta with roasted peppers, onions and zucchini with tomato sauce



MAINS

Baked Rock Fish with wine, fresh herbs, tomatoes and zucchini

Pork Stew, sweet chili and mixed vegetables

Grilled Turmeric Turkey breast with garlic and ginger

Fragrant basmati rice with spices



Steam Broccoli and cauliflower, buttered with garlic and parsley



Pan fried Aubergines with tomatoes, garlic oil topped with walnuts



Potato mash



French fried potatoes

VEGETARIAN AND VEGAN DISHES

Sundried tomato, black olive, and mozzarella focaccia



Asparagus, leeks and sundried tomato quiche



Baked spinach and mushroom quesadillas



Vegetables curry with coconut milk and spices



VEGAN



VEGETARIAN

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





TUESDAY BUFFET LUNCH WEEK 1

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 Tomato & Basil Soup 

PASTA

Pasta with cheesy white sauce, mushrooms and smoked pork ham

Pasta with spinach and roasted pumpkin, tomato sauce 

MAINS

Baked Merluzz Fillets served with Lemon and Dill Buerre Blanc

Meat balls with capsicum, beetroot and tomato sauce

Grilled Pork Steaks served with Honey Mustard sauce

Moroccan couscous 

Steamed corn on Cob, buttered with garlic and fresh parsley 

Stir fried Broccoli, red peppers, and black bean sauce. 

Roasted potatoes with onions, black olives and anchovies

French fried potatoes

VEGETARIAN AND VEGAN DISHES

Vegan squash and cabbage sabzi 

Creamy Baked Gnocchi with Sweet Potato & Spinach 

Vegan Biryani 

Fritatata with Broccoli & Almonds 



VEGAN



VEGETARIAN

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WEDNESDAY BUFFET LUNCH WEEK 1

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

Parsnip & Carrot Veloute'



PASTA

Pasta with swordfish, cherry tomatoes and black olive tapenade

Pasta with tomato sauce, basil topped with mozzarella



MAINS

Grilled Tuna served with Mediterranean Salsa

Grilled Chicken marinated thighs served with sage creamy sauce.

Roast Beef with Rosemary Jus

Kashmiri rice



Panache of seasonal vegetables



Pan fried Zucchini with onions and sundried tomatoes



New potatoes with parsley butter and garlic



French fried potatoes

VEGETARIAN AND VEGAN DISHES

Vegetable Samosas served with mango chutney.



Barley risotto with garden peas and mushrooms



Vegan Shepherd's Pie



Flat bread with hummus, roasted peppers and onions with vegan cheese



VEGAN



VEGETARIAN

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THURSDAY BUFFET LUNCH WEEK 1

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 Potato & Asparagus Soup

PASTA

Pasta with pancetta, zucchini and tomato sauce

Pasta with Spinach & Sweetcorn Cream Sauce



MAINS

Traditional fish Cakes served with aioli sauce.

Sticky slow-cooked roast rib with barbeque sauce

Irish Beef Stew with potatoes and peas

Steamed Rice with seasonal vegetables



Buttered Peas



Sweet & Sour Carrots



Roasted potatoes with spices, garlic and herbs



French fried potatoes

VEGETARIAN AND VEGAN DISHES

Vegetable noodles with soya sauce and sweet chili



Spiced Urid Stew



Roasted Pumpkin, Caramelized Onion & Blue cheese



Fried Tofu with broccoli and peanuts.



VEGAN



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FRIDAY BUFFET LUNCH WEEK 1

TO START WITH...

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SOUPS

Cream of Pumpkin Soup

PASTA

Pasta with Chicken Strips, garlic, fresh chilies and parsley tomato Sauce

Pasta with cream cheese & mushrooms



MAINS

White fish and mussels stew with coconut curried sauce and coriander

Breaded Chicken with French mustard cream sauce

Pork Schnizel with Lemon Wedges & Mustard Sauce

Pilaf rice



Stir fried vegetables with oyster and soya sauce



Sauteed French green beans with garlic



Roast potatoes with Garlic and Rosemary



French fried potatoes

VEGETARIAN AND VEGAN DISHES

Brie, apple and red onion tart



Steamed Cauliflower with thyme Butter



Italian Cannellini beans with cabbage and potatoes



Vegetables curry with coconut milk and spices



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SATURDAY BUFFET LUNCH WEEK 1

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 Marrow & Cumin Soup



PASTA

Pasta with Calamari, fresh tomatoes, garlic, mint and white wine

Pasta with Artichokes & Sundried Tomato Salsa Roza



MAINS

Grilled Tuna served with Olive, Garlic & Aromatic Herb Oil

Grilled Turkey served with Cranberry Sauce

Chili Con Carne

Parsley Rice



Steamed French green beans, baby corn with garlic and parsley butter.



Roasted Aubergines with Feta Cheese Crumble



Buttered Broccoli



Sliced potatoes with onions and olives dust



VEGETARIAN AND VEGAN DISHES

Asparagus, leeks and sundried tomato quiche



Roasted vegetables stew with olives and tomatoes



Ginger and vegetable vermicelli stir fried.



Vegetable Spring Rolls with Sweet Chili Sauce



VEGAN



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