



MONDAY BUFFET LUNCH WEEK 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

Broccoli and gorgonzola cheese veloute'



PASTA

Pasta with tomato sauce, fresh basil onion and olive oil



Pasta with smoked ham and mushroom cream sauce.

MAINS

Baked merluzz fillets with chive cream

Veal involtini with parma ham and sage jus

Seared turkey breast with capsicum and apple compote'

Vegetable rice



Steamed corn on the cob with garlic and parsley butter



Buttered Brussel sprouts with onions and fresh herbs



Baked potatoes with onions and fresh thyme



French fried potatoes

VEGETARIAN AND VEGAN DISHES

Urid lentil stew with mixed flavored spices.



Vegetable Samosas served with mango chutney.



Ginger. vegetables and Vermicelli stir fried with soya sauce.



Mixed Vegetable Curry



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



VEGAN



VEGETARIAN





TUESDAY BUFFET LUNCH WEEK 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

Lightly spiced carrot and ginger soup



PASTA

Pasta with beef ragu'

Pasta with four cheese sauce



MAINS

Baked salmon with fresh mint, onions, garlic and white wine

Blanquette of lamb with root vegetables and fresh rosemary

Breaded chicken breast with sweet pepper and onion relish

Kashmiri rice



Pan fried zucchini with roasted almonds and fresh coriander



Sweet and sour carrots with toasted sesame seeds



Steamed new potatoes with parsley butter and garlic.



French fried potatoes

VEGETARIAN AND VEGAN DISHES

Brie, apple and red onion tart



Baked spinach and mushroom quesadillas



Broccoli stir fried with tofu and pea nuts.



Italian cannellini beans with cabbage and potatoes



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VEGAN



VEGETARIAN





WEDNESDAY BUFFET LUNCH WEEK 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 local zucchini and leeks



PASTA

Pasta with prawns, zucchini, and tomato sauce

Pasta with mushrooms, sweet corn, and spinach cream



MAINS

Grilled bonito steaks with black olive tapenade and aromatic fresh herbs

Grill Chicken with mushrooms and spring onions

Slow Cooked Pork Stew with Root vegetables

Steamed fragrant rice



Peas a' la' francaise



Pan fried Mushroom and marrows.



Paprika roast potatoes



French fried potatoes

VEGETARIAN AND VEGAN DISHES

Flat bread with roasted pumpkin, caramelised onions and blue cheese



Vegan Mushroom And Pea Baked Poltena



Roasted vegetables stew with olives and tomatoes.



Spanish omelette (baked potato dish with eggs, tomatoes, peppers, and olives)



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VEGAN



VEGETARIAN





THURSDAY BUFFET LUNCH WEEK 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

Roasted tomato and fennel soup



PASTA

Pasta with cured ham, zucchini, peppers, tomato salsa roza

Pasta with Cherry tomatoes, globe artichokes, black olives and pesto cream



MAINS

Fried white fish, white wine, red capsicum and fresh herb ragout

Braised beef meat balls with a creamy and rich mushroom and mustard gravy

Roasted chicken legs with leek and Dijon mustard gravy.

Steamed rice with garden peas and cumin seed

Cauliflower polonaise



Buttered sweetcorn and carrots



Roasted potatoes with garlic and fresh thyme



French fried potatoes

VEGETARIAN AND VEGAN DISHES

Mix of vegetables flavored with spices, curry and coconut sauce.



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



Egg noodles with stir-fried vegetables tossed with soya sauce



Vegan Risotto



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FRIDAY BUFFET LUNCH WEEK 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 potato and asparagus 





PASTA

Pasta with Chicken strip, Sweet Peppers, Cream Sauce
Pasta with roasted aubergines, zucchini, fresh rosemary, and tomato salsa 

MAINS

Seared hake fillets, sweet capsicum and onion ragout
Seared beef steaks with leek and mushroom cream sauce.
Grilled chicken thighs with cured ham and asparagus cream
Israeli couscous with dried fruits and nuts 
Stir fried French beans, onions and red peppers. 
Panache of steamed vegetables 
Baked potatoes with olive garlic and rosemary. 
French fried potatoes

VEGETARIAN AND VEGAN DISHES

Sundried tomato, black olive, and mozzarella focaccia 
Vegan Shepherd's Pie 
Stuffed Peppers with couscous 
Roasted Vegetables and Chickpea flan 

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VEGAN



VEGETARIAN





SATURDAY BUFFET LUNCH WEEK 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 celeriac and green apple 





PASTA

Pasta with cheesy white sauce, bay shrimps, garlic, and parsley
Pasta with cherry tomatoes, aubergines and mint with ricotta cheese 

MAINS

Breaded cod fillets with lemon wedges and tartar sauce
Classic beef Stew with bacon and mushrooms
Roasted Chicken Pieces Hunter style
Steamed rice with sweetcorn and fresh herbs 
Braised red cabbage with honey and raisins 
Steamed broccoli and sweet corn 
Mush Potatoes 
French fried potatoes

VEGETARIAN AND VEGAN DISHES

Asparagus, leek and sundried tomato quiche 
Vegan squash and cabbage sabzi 
Potato and Cauliflower Curry 
Barley Risotto with zucchini and mushroom 

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VEGAN



VEGETARIAN

