Easter Menu 2022

A selection of local and international antipasti, consisting of assorted fish and meat platters, cured and smoked meats, fresh and composed salads, assorted crudités and in house dressings

Soups

Beef and barley soup served with cheese crostini.

Curried vegetable and chickpea soup

Pasta

Baked lasagne with roasted vegetables and goats' cheese

Garganelli with duck confit, marrowfat peas, squashed garlic, oyster mushrooms, duck jus

Ravioli of fish with clam and mussel cream, roasted cherry tomatoes, fresh mint leaves

Strigoli pasta with basil pesto, sun-dried tomatoes, globe artichokes, fresh cream, mozzarella bocconcini

Main Dishes

Roasted salmon fillets with lemon veloute'

Grilled swordfish fillets, peperonata, chimichurri sauce

Honey & garlic marinated pork medallions, caramelized apple and raisins chutney

Stuffed chicken thighs with chorizo sausage and Emmenthal cheese, port wine jus

Carvery

Roasted leg of Spring lamb, onion and rosemary gravy

Slow cooked rib of beef with red wine jus

Accompaniments

Smoked vegan cheese, spinach and red pepper tart

Roasted pumpkin with maple syrup and sesame seeds

Panache of seasonal vegetables with herb butter

Fried spicy wedges potatoes

Roasted potatoes with garlic and thyme

Vegan **Vegetarian**

Easter Menu 2022

Asian Station

Crispy prawn crackers

Vegetable spring rolls

Thai Moo Grab – crispy fried pork belly

Chicken with chilli & garlic sauce

Beef with vegetable & oyster sauce

Chop suey vegetable noodles

Young chow fried rice

Kids Corner

Grilled sausages, mini fish bites, chicken nuggets and french fries

From the Dessert Counter

A large variety of home-made sweets, Easter speciality, tarts, flans, creams and gateaux

Chocolate fountain with fresh fruit display together with assorted ice creams

Cheese Stall

Assorted local and international cheeses served with chutneys, dried fruits and various biscuits

Our menu may contain traces of Cereals (containing Gluten), Milk (containing Lactose), Eggs, Peanuts, Nuts, Soybean, Fish, Crustaceans, Mollusc, Sesame seeds, Mustard, Celery Sulphur Dioxide or Sulphates and product thereof.

€ 39.50 Adults

€19.75 children (6-11 years)

For special dietary requirements, please don't hesitate to contact the Management

Vegan Vegetarian