

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

€40 per person

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

 Vegetarian  Vegan