



Mother's Day

All-Inclusive Sunday 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

Classic Minestrone Soup Served with Bread Wafers ✓
Canadian Corn and Clam Chowder

Pizza & Pasta

Traditional Pizza, Margarita and Al Tonno e Cipolla
Classic Lasagne with Meat Ragout, Béchamel Sauce and Grana Cheese
'Strozzapreti' with Pumpkin Velouté, Fricassée of Asparagus, Leaks and Haricot Verts ✓
Maccheroni al Torchio with Pulled Duck, Orange and Black Pepper Cream Sauce, Dusted with Grana Cheese
Risotto of Forest Mushroom with Concentrated Mushroom Extract Finished with Local Cheeselet ✓

Carvery


Ballotine of Capon and Thyme Served with Cranberry Sauce
Classic Beef Roast, Complimented with Slow Baked Onions and Classic Mushroom Sauce

Main Courses




Seafood Melange, Prawns, Mussels, Razor Clams and Clams with Wine, Garlic, Fresh Tomatoes and Herbs, Served with Lemon Wedges
Salmon Fillets with Lime and Herb Crust Sauced with Beurre Blanc Cream
Pork Medallions Served with Mustard and Honey Sauce
Slow Cooked Lamb Seasoned with Fresh Mint, Served with Sweet Onion Chutney

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. For special dietary requirements, please feel free to contact the Restaurant Supervisor, who will be more than willing to assist you with your requirements





Vegetarian ✓

Vegan 






Vegan Dishes

Classic Italian Parmigiana with Parmesan Flavoured Vegan Cheese 
German Strudel with Bean and Potato Fricassée, Onion Relish and Vegan Cheese 
Moroccan Vegetable Tagine with Couscous 

Indian Live Station

Vegetable Biryani  Chicken Korma, Kerala Fish Curry, Lamb Madras, Steamed Rice, , Mumbai Potato 
and Crispy Vegetable Samosas  Complemented with Naan Bread, Crispy Papadums, Pickles and Chutneys

Accompaniments

Steamed Greens with Aromatic Oil and Seasonings 
Vegetable Ratatouille 
Glazed Parsnips, Carrots and Onions 
Twice Cooked Potatoes, Seasoned with Maldon Salt 
Delmonico Potatoes with Melted Creamy Cheese Sauce 

Sweet Dreams

A Wide Selection of Mouth-Watering Desserts, Classic Cakes with a Twist and Traditional Bakes, Tarts and Gateaux, Variety of Local and Continental Cheeses Served with Various Crackers, Condiments, Dried and Fresh Fruits and Fresh Fruit Display.

Kid's Zone


Mac and Cheese, Steamed Veggies, Chicken Nuggets, Potato Fries

Price

Adults – €49.50
Children (aged 6 to 11) - €24.75

The Price is Inclusive of Free-Flowing Beverages including, House Wine, House Beer, Soft Drinks, Juices, and Water as well as 3 Hours Free Parking on a First Come, First Served Basis.

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