



# Mother's Day All-Inclusive Lunch

## **ANTIPASTI**

Our Mediterranean seasonal antipasti offers a vibrant array of natural and composed salads, marinated fish, and shellfish. Savour our creative charcuterie platters and vegetarian delights, all complemented by an assortment of exquisite condiments, sauces, and dressings.

## **SOUP**

### *Prawn & Seafood Chowder*

in a rich blend of seasonal vegetables and saffron, served with toasted confit herb croutons.

### *Cream of Parsnip & Coconut Milk*

served with coriander and garlic sourdough.

## **ARTISANAL PIZZA**

### *La Margherita.*

*Prosciutto e Funghi.*

## **GOURMET PASTA**

### *Baked Cannelloni*

Filled with ricotta and spinach, wrapped in tomato and béchamel sauce, topped with parmesan cheese.

### *Orecchiette, tossed with Scottish smoked salmon*

Complemented with Conwy mussels and green zucchini, served with a dill-infused creamy sauce.





*Paccheri with chicken  
and almonds, complemented with green curry sauce.*

*Wild Mushroom Ravioli*  
Served with beef ragout and béchamel, enhanced with lemon and parsley gremolata.

*Vegan Pasta*  
Creamy lemon sauce with fresh spring vegetables.

## **MAIN COURSE**

*Pork Wellington*  
Stuffed with prosciutto, spinach, and mushroom,  
served with a velvety grain mustard cream.

*Slow-cooked Roasted Brisket*  
Paired with caramelised onions and complemented by a rich red wine jus.

*Baked salmon fillet*  
Served with a seafood compote and dill.

*Grilled Stone Bass fillets*  
Accompanied with herb and tomato salsa.

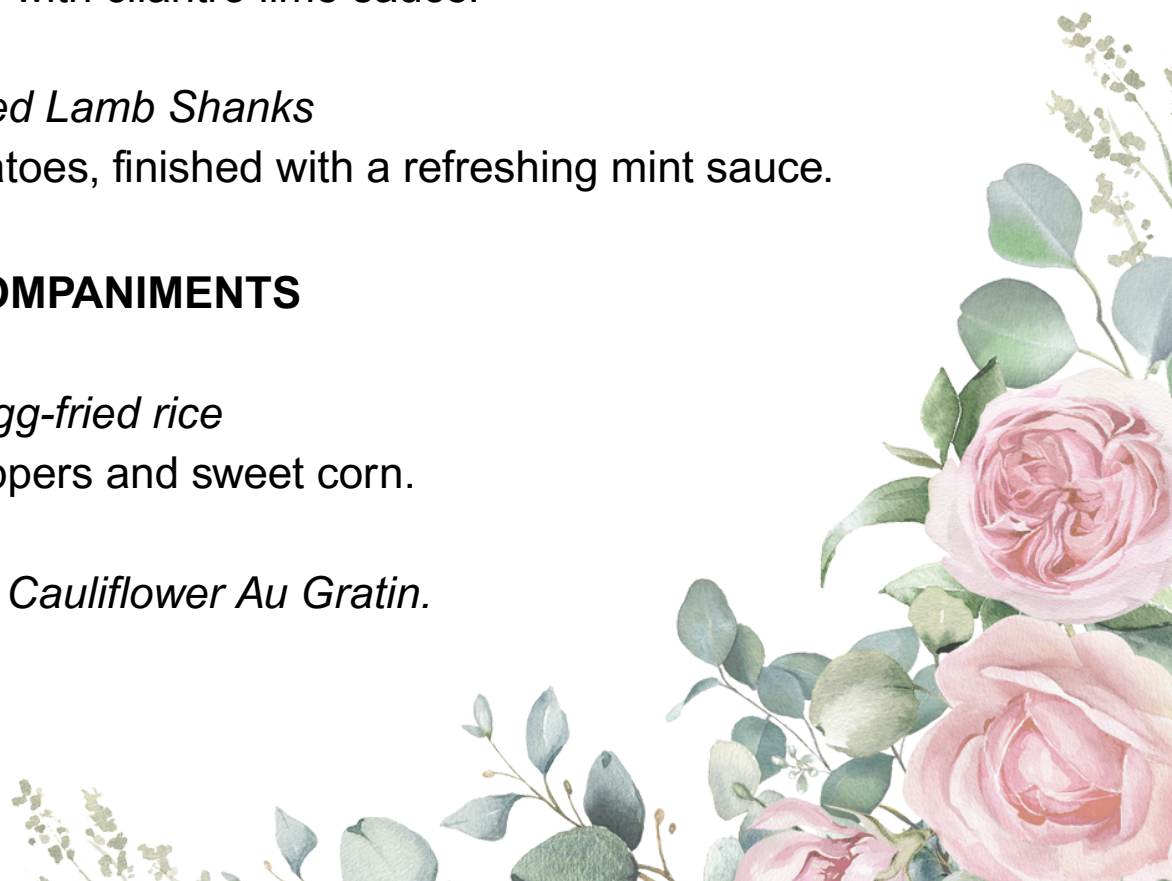
*Grilled Jamaican Jerk Chicken*  
Complemented with cilantro lime sauce.

*Roasted Lamb Shanks*  
Accompanied by carrots and potatoes, finished with a refreshing mint sauce.

## **ACCOMPANIMENTS**

*Egg-fried rice*  
with red peppers and sweet corn.

*Broccoli and Cauliflower Au Gratin.*







*Tofu Stir Fry*

Complemented with vegetables and soy sauce.

*Roasted new potatoes*

Infused with onion, garlic, and parmesan, served with a rich cheese sauce.

**VEGAN AND VEGETARIAN STATION**

*Cauliflower, chickpeas, and red lentil stew.*

A hearty vegan option with a flavourful curry sauce.

*Roasted Fennel and Sweet potatoes*

Drizzled with a fragrant herb dressing.

*Polenta Pie*

with mozzarella and tomato basil.

*Roasted Vegetable Enchiladas.*

**INDIAN AND CHINESE FOOD STATIONS**

Rainbow Prawn Crackers.

Onion Bhaji.

Vegetable Pakora.

Duck Spring Rolls.

A variety of sweet chilli sauces, mint yoghurt, and mango chutney.

*Lamb Jalfrezi*

Sautéed with tomato sauce, onions, and capsicum.

*Beef Vindaloo*

Cooked in mild spice sauce.

*Chicken*

In sweet and sour sauce.

*Pork*

Served with peppers and satay sauce.





## **ACCOMPANIMENTS**

Egg-fried rice.  
Bombay Potatoes.

## **KIDS STATION**

Fish Fingers.  
Mac and Cheese Pasta.  
Chicken Nuggets.  
Potatoes.

## **DESSERTS, FRUIT & CHEESE**

Savour a delightful array of desserts, including classic cakes, traditional bakes, tarts, and gateaux, or experience the indulgence of our chocolate fountain complemented by marshmallows and fresh fruit cuts.

Delight in a selection of local and continental cheeses.

## **PRICE**

€52.50 per person on All-Inclusive.  
Kids from 6 - 11 years eat at half price.

Price includes free flowing wine, beer, mineral water soft drinks and hot beverages.  
Complimentary three hour parking facilities on a first come first served basis.

## **Call to Book 📞**

db Seabank Resort & Spa - 22891000  
db San Antonio Hotel & Spa - 21583434

