

BE MY VALENTINE

Scirocco Buffet Menu

Feel affection - *Chef's Antipasto*

Salmon gravalax with cherry tomato comfit
Mussels, clams, Fazzolari, king prawns, octopus salad
Mozzarella with cherry tomatoes and basil
Vegetable frittata
Rucola with parmesan shavings
Tapenade and aubergine paste
Mosaic of lamb and quail terrine with cream truffle vinaigrette
Rabbit and walnut roulade with chicken balsamic livers
Cucumber, quail eggs and red tapenade dressing
Salmon and lobster terrine with radish and leeks
Parma ham with sundried tomatoes and stuffed olives
Tomato, feta and black olive salad with honey
Hawaiian tossed salad with pineapple and sultanas
Noodles with chicken, broccoli and "tagliata" of vegetables
Zucchini and aubergine parmegiana with Neapolitan glaze
Sultana couscous salad with garden brown beans
Stuffed assorted vegetables
Array of Italian cured ham and salami
Assorted dressings and condiments

Care - *For Soup*

Leek and potato soup with smokey bacon croutons

Love - *For Pasta*

Spinach and ricotta cannelloni with Neapolitan and parmesan glaze

From me to you - *Main Courses*

- Carvery -
Roast crown of beef brushed with horseradish accompanied by a forest mushroom sauce
- Live Cooking -
Black shell mussels LMSJ style with fennel shavings, chives and pineapple flamed in Vodka
- Adorable hot items -
Grilled chicken tagliata with rucola and parmegiano
Provençal mélange of fish with prawn and leek cream sauce
Pan fried pork escalope's with lemon and calvados sauce
Polenta alla Gorgonzola
Vegetable caponata infused with basil
Roast potatoes with fresh rosemary
- Asian Lover's Table -
Oriental chicken and sweet corn soup
Assorted sushi and Californian rolls
Hoi Sin glazed Peking duck wrapped in pancakes
Thai egg and sesame fried rice
Asian nibbles
Spring rolls, samozas, prawn crackers and poppadoms.
Selection of Asian sauces
Sweet and sour Pork
Indian vegetable curry with coconut

Sweet Love - *Desserts*

Our Patisserie's special assortment of desserts
Passion fruit creation, flavored ice creams, chocolate fountain with condiments and tropical fruits
...to share with your loved one!

Farmhouse and local cheese display with nuts, fruit and water biscuits

€80.00 PER COUPLE

including a bottle of pink sparkling wine and a red surprise for the ladies

Le MERIDIEN
ST. JULIANS HOTEL & SPA