

# Sunday Buffet lunch 09-10

A selection of fresh Antipasti, Large Creative salads, Array of Cured Meats, Marinated Fish and seafood delicacies, Terrines both from land and Sea, Accompanied by freshly prepared dips and dressings.

## Soup

Woodland Mushroom cream Soup  
Cream and Pumpkin and Carrot with a hint of Coriander  
Herb croutons and Parmesan Gristina

## Pasta Station

Baked Lasagne layered with Ricotta and Meat Ragu topped with Mozzarella and Basil  
Penne with shrimps, smoked salmon, wilted rocket & vermouth caviar veloute

## Carvery Station

Honey Glazed Smoke Pork with Mango and Sage Salsa.  
Garlic Studded Leg of Lamb served with minted jus

## Hot area

Marinated Beef with garden herbs , Paris Mushrooms and Barolo-scented jus  
Roast Chicken seasoned with Rosemary and Lemon Pepper  
Supreme of Scottish Salmon with Citrus and Horseradish Perfume  
Melange of Fresh Fish with Fennel and Leek beurre blanc  
Moroccan Cous Cous  
Broccoli and Cauliflower Mornay gratine  
Bouquetiere of fresh market vegetables tossed with parsley olive oil  
Roast Potatoes with Rustic Tomato and Caramelised Onions



## Asian Table

Chicken and Sweet Corn Oriental Soup  
Pork Sweet and Sour  
Thai fried rice  
Curry of the day with accompaniments  
Hoi Sin glazed Peking Duck wrapped in Pancakes  
Soya infused Noodles  
Asian Nibbles  
Samosas and Spring rolls  
Prawn Crackers and Poppadoms.  
Selection of Asian Sauces

## Corner for the young ones

Pasta with tomato sauce  
Captain's Fish Fingers  
Chicken Nuggets  
Sausages  
Smiley Potato  
& kid's yummy goodies!!!

## Sweet Table

Our Patisserie's extensive sweet creations  
Wide selection of Tarts  
Array of fresh Mousses and Individual pastries  
Live Crepes Flambé  
Mouth watering homemade Gateaux & Cheese cakes  
Chocolate corner including Chocolate fountain with  
Carved Fruits, Mini Doughnuts and Marshmallows.  
Assorted Cakes, Seasonal and Tropical fruits  
Flavoured Ice Cream Bar with tantalizing accompaniments and toppings.  
Including International and Local Cheese Display with Nuts, Dried Fruit, Grissini and Water Biscuits.

**€25.25 per person**