



Easter Sunday

BUFFET LUNCH

AT THE BAYVIEW RESTAURANT

SUNDAY 31ST MARCH 2024

ADULTS €55.00 | TEENS (13YRS-17YRS) €32.00

CHILDREN (6-12YRS): €18.00

Includes live entertainment and free parking

TERMS AND CONDITIONS

For reservations, please give us a call on +356 2370 2000 or email us on fb@marinahotel.com.mt. Full payment to be affected within 48 hours of placing reservation. Prices quoted are inclusive of VAT. If you have a food allergy or intolerance, kindly speak to our staff before you order your food and drinks.

MARINA HOTEL CORINTHIA BEACH RESORT
St. George's Bay, St. Julians STJ 3301, Malta | T: +356 2370 2000 | E: FB@marinahotel.com.mt

Buffet Menu

ANTIPASTI

Selection of International Mezze, Hummus, Muhammara, Baba Ghanoush, Falafel, Arabic Bread, Antipasto, Mediterranean Salads, Tapas, Oriental Salads, Terrines, Platters of Salmon, Steamed Mussels in Wine, Marinated Shellfish, Sushi with Soya Sauce, Wasabi and Pickled Ginger, Salads, Prawns, Classic Caesar Salad, Beef and Gherkin Salad, Combined Salads, Natural Salads, Rucola, Cherry Tomatoes, Oils and Dressings

SOUPS

Fish & Shellfish Bouillabaisse
Parsnip & Celery Bisque Soup with Cheese and Chive Scones

HOT STARTERS

Crispy Sweet and Sour Pork
Fried Beef Tossed with Black Bean Sauce

MEDITERRANEAN PASTA FLAVOURS

Potato Gnocchi Tossed with Red Pesto, Prawn and walnuts
Chicken Lasagne with Spinach, Mushrooms and Smoked Cheese
Egg Noodles, Baby Corn, Cashew Nuts, Bamboo Shoots, Asian Spiced Vegetables

FROM THE CARVERY

Roast Leg of Pork Glazed with Honey, Apple Compote, Pork Crackling, Port Juices
Stuffed Leg of Lamb with Feta Cheese, Spinach and Mushroom, rubbed with Moroccan Spices, Fresh Mint Infused Jus

MAIN DISHES

Lamb Massaman and Grilled Lamb Cutlets
Pan Seared Veal Medallions stuffed with Sage and Smoked Applewood
Beef Cheeks Casserole with Root Vegetables and Guinness
Grilled Sea Bream accompanied with Mussels, Mango and Herb Salsa

VEGETARIAN

Grilled Aubergines with Balsamic Reduction
Panache of Vegetables including Carrots, Parsnips, Broccoli, Cauliflower
Moroccan Flavoured Couscous with Chickpeas and Pomegranate
Spicy Pumpkin and Raisins
Roast Potatoes with Rosemary and Thyme

CHARCUTERIE AND CHEESE STATION

Premium Italian Salami and Cured Ham, Local & International Cheese Selection served with Biscuits, Grissini, Homemade Chutney, and Nuts

FROM THE PASTRY COUNTER

Choose from our Pastry Chefs Display of Home-Made Cakes, Pastries, Flans & Gateaux's, Fresh Seasonal Fruit and top your dessert with Fruit Sauces, Berry Compotes, Mango Coulis, and Fresh Cream