

Easter Sunday Lunch Menu

Antipasti

Indulge in a buffet of mouth-watering salads from around the globe, including terrines, marinated fish, seasonal combined salads, Parma ham, cured meats, salumeria, natural salads, dressings, dips, remoulades and tapenades

Soups

Clam Chowder
served with prawn crackers

Butter Squash Soup, Flavoured with Ginger
garlic focaccia, cheese and chives scones

Mediterranean Pasta Flavours

Gnocchi tossed with a Red Pesto

Tortiglioni tossed with Spinach, Shrimps, Curry Sauce

Beef Lasagne with Spinach and Mushrooms

Wok Cooking

Crispy Sweet and Sour Pork

Egg Fried Rice with Vegetables

Beef Tossed with Black Bean Sauce,
Baby Corn, Cashew Nuts, Bamboo Shoots

Asian Spiced Vegetable and Egg Noodles

From the Carvery

Leg of Lamb
rubbed with Dijon mustard, glazed shallots, fresh mint infused jus

Roast Gammon
glazed with maple syrup, pineapple compote, pork crackling, roast pan juices

Main Dishes

Chicken Thighs, Tikka Marsala

Veal Paupiettes
stuffed with sage and smoked applewood cheddar cheese

Venison Casserole
with celeriac, cranberries

Seafood Platter

Pan Fried Grouper, Salmon, Grilled Sea Bream
accompanied with Mediterranean style salsa and crayfish bisque

Steamed Mussels in White Wine, Basil and Cherry Tomatoes

Vegetarian

Vegetable Ratatouille, Grilled Zucchini with Balsamic Reduction

Panache of Vegetables, including Carrots, Mangetout,
Asparagus, Parsnips, Broccoli, Cauliflower

Sun-dried Tomato flavoured Couscous with Chickpeas, Pumpkin and Raisins

Fried Sweet Potatoes

Roast Potatoes with Rosemary and Thyme

From the Pastry Counter

Exquisite Selection of Fresh Carved Fruit, Gateaux, Chocolate Tarts, Chocolate Cakes,
Flans, Brownies, Banoffee Pie, Crème Caramel

Chocolate Fountain
with marshmallows, fresh fruit, cream, forest berry compote, mango coulis

Price per person €45.00

Children (6-11 yrs) €22.00

If you have a food allergy or intolerance,
please ask our staff before ordering your food and drink.