



EASTER SUNDAY LUNCH

AT THE BAYVIEW RESTAURANT

16th April 2017

Indulge in mouthwatering terrines, pâtés, spring salads, Italian salumerie, Parma ham, bresaola, natural salads, dressings, dips, Maltese specialities, remoulades, and tapenades

FROM THE SOUP KETTLES

Zucchini, Fennel and Kayle Soup

New England clam Chowder, accompanied with focaccia

**Oriental vegetable curried spring rolls, pork wontons
and dipping sauces**

PASTA STATION

Penne Aqua Mare

blended with fine seafood, basil tomato sauce

Garganelli

laced with a veal, parmesan and spinach cream

Lasagna

layered with beef ragout and ricotta

WOK COOKING

Asian chicken, stir fry noodles

Oriental pork & sesame egg fried rice

Prawn crackers

FROM OUR CARVERY

Roast Leg of Lamb

served with mint jus

Roast Rib Eye of Beef

served with an oyster mushroom and shallot sauce

Grilled Chicken Escalopes

set on a spanish chorizo soffritto diced capsicum and tomato salsa,
guacamole dip and nachos

Rabbit ballotine

filled with rucola parmesan and chopped rabbit liver

TRIO OF FISH

Salmon, swordfish and grouper

marinated with Thai spices, lemon and mint served
with a bouillabaisse sauce

Mussels Mariniere

Spinach and feta cheese pie

Vegetable tagine, tangy spices

Grilled zucchini, cherry tomatoes and salsa verde

Carrot and celeriac, broccoli sauté

Roast potatoes, fresh fennel and onion

Pommes Macaire

INTERNATIONAL CHEESE BOARD

served with grapes, crudités, dried fruit

EASTER SWEET TEMPTATION AND FRUITS

Fine selection of classical desserts, coupes and mousses, fresh carved fruits, chocolate treats, flans, tiramisu, cassata Siciliana, crème caramel, fresh cream, forest berry compote, mango coulis and traditional Easter figolla

Adults: €39.50 | Children (6-11yrs): €19.75 | Children under 6 eat for free