

EASTER SUNDAY LUNCH

AT THE BAYVIEW RESTAURANT

SUNDAY 21ST APRIL 2019

PRICE PER PERSON €42.00 | CHILDREN (6-11YRS): €21.00

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

SOUPS

Prawn Bisque, Prawn Crackers
Three Mushroom Soup
scented with wild thyme infused oil, garlic focaccia

MEDITERRANEAN PASTA FLAVOURS

Penne tossed with beef ragu, pancetta and mushrooms
Eliche tossed in an artichoke, olive purée, goats' cheese and courgettes
Gnocchi tossed with a parmesan pesto and rocket leaves

WOK COOKING

Crispy Sweet and Sour Pork
Egg Fried Rice with Vegetables
Chicken with Plum Sauce
Asian Spiced Egg Noodles

FROM THE CARVERY

Leg of Lamb
rubbed with Dijon mustard and thyme, glazed shallots
and fresh mint infused jus
Roast Leg of Pork glazed with oranges, cinnamon cloves,
pork crackling and roast pan juices

FROM THE GRILL

Chicken Escalopes marinated with fresh rosemary and Dijon mustard
Lamb skewers marinated with Middle Eastern spices
Grilled Swordfish marinated in mint and lime

SEAFOOD PLATTER

Grouper, Salmon, Snapper accompanied with
a Maltese fresh tomato salsa, mint, capers, olives
Steamed Mussels and Clams in White Wine

VEGETARIAN DISHES

Vegetable Ratatouille with Grilled Polenta
Panache of Vegetables including, Carrots, Mangetout,
Turnip, Marrows, Cauliflower
Vegetable Couscous including Chick Peas, Pumpkin and Olives

Pommes Dauphinoise
Roast Potatoes

FROM THE PASTRY COUNTER

Exquisite Selection of Fresh Carved Fruit, Gâteaux, Chocolate Tarts,
Chocolate Cakes, Flans, Brownies, Banoffee, Cassata Siciliana, Crème
Caramel
Chocolate Fountain with marshmallows, fresh fruit, cream, forest
berry compôte, mango coulis