



Easter Buffet lunch

€62 per person

Kids from 0-6 free of charge

Kids 7-12-€25

Price include: ½ bottle of wine, ½ bottle of water & coffee

Flavours of the Gardemanger

start with a selection of creative salads, composed crisps starters, an assortment of marinated vegetables.

Indulge in our home made Charcuterie delicacies, enhance your selection and taste with our in-house prepared flavored oils and tasty dressings.

Mediterranean fish & seafood display

An array of marinated seafood and shellfish, cured, crusted and smoked fish

Sushi Display

Indulge your senses in to another Far-Eastern specialty
THE ART OF SUSHI and its amazing taste!

Soup

Seafood Chowder

White Bean and Butternut Squash

served with flavoured bread wafers and croutons

Pasta Corner

Baked Pasta

Oven Baked Lasagne

stuffed with roasted aubergines, fresh tomatoes and local ricotta cheese

Rigatoni Pasta



with home-made meat balls and spicy tomato fondue

Main courses freshly cooked live by our award winning chefs

Swordfish, Grouper and sweet Peppers Brochette

Stir Fry Calamari with Fresh Chili and Confit Garlic

Spicy Homemade Italian Sausages

Creole Marinated Pork Loin

Irish Rib eye of Beef Medallions

(All main courses are served with a selection of sauces)

Accompaniments

Vegetable Parmegiana

Spicy Pepperonata

Dauphinoise Potato

Curried New Potato with Spinach and Cream

Indian Satay Station

To enhance your selection you may choose from a selection of meats marinated with Spices and seasonings, cooked the traditional way from our Indian Chef

Asian Station

Steaming Thai & Crispy Chinese Savouries

A fine selection of dumplings and crispy Asian treats

Served with sweet & sour and teriyaki sauce

The Carving Station



Slow Cooked Leg of Lamb

*larded with bacon & fresh Rosemary cooked in a salt crust
complimented with traditional mint sauce*

Warm Delicacy Station

Individually prepared mini pies, pot pies and baked goods

Turkish Station

**Chicken shawarma, served with traditional condiments
cous cous and piquant or sweet sauce**

Desserts

The Grand Hotel Excelsior Chocolate Fountain

*sumptuous liquid Callebaut chocolate, served with a selection of fresh fruit chunks, mini
doughnuts and marshmallows*

Exquisite Creations

*Treat yourself to our selection of decorative desserts, homemade puddings, fresh fruit salad
and other individually-prepared delicacies*

Selection of Local and International Cheeses

Served with onion chutney, crisp cream crackers, water biscuits and grissini

*Since we use the freshest of ingredients some items may vary due to availability
persons requiring any type of diet please inform restaurant manager for guidance*