



## December 2018 Daily Buffet Dinner Menu

### Salads & Antipasti

*Indulge in our incredible selection of mouth-watering salads composed from land and sea, prepared by our award winning kitchen brigade using the best fresh produce combining together both local and international tastes. (10 different varieties)*

### Platters

Selected Cuts of Cured Meat  
*with textures of tomato*

Spanish Vegetable Frittata  
*with anchovies and zesty preserved lemon*

Pea Pannacotta and Smoked Chicken Verrine

Textures in Cauliflower Verrine

### Soup Toureen

Cream of Honey-Roasted Pumpkin  
*with garlic croutons*

### Pasta

Mediterranean Tortiglioni  
*with aubergine and cottage cheese*

### Main Course

Live Cooking Station  
Fillets of Stone Bass  
*with dill velouté*

Fresh Mussels and Calamari  
*with cherry tomatoes, white wine, lemon and herbs*

### Carvery Station

Festive Turkey Breast  
*served with traditional stuffing roulade, chipotle sausages, giblets gravy, and cranberry sauce*

Roast Beef Sirloin  
*served with Yorkshire puddings and onion jus*

## Accompaniments

Roasted New Potatoes  
*with spicy seasoning*

Seasonal Vegetables  
*with paprika butter*

Glazed Root Vegetables

In addition to the above, savour one of the following international delights, prepared daily by our chefs:

### Monday - Paella Station

*Traditional Spanish rice dish presented in our giant cast iron pans, prepared with fine Mediterranean ingredients from the land and sea, and enhanced with aromatic herbs and spices*

### Tuesday - Indian Tandoori and Curry Station

*Traditional Tandoori Chicken and Vegetable Curry complimented by rice, chutney and poppadoms*

### Wednesday & Friday - Sushi Display

*Indulge your senses in the art of sushi*

### Thursday - Turkish Shawarma Station

*Chicken shawarma cooked to perfection, served in savoury wraps with a choice of condiments and dressings*

### Saturday - Indonesian Satay Station

*Grilled chicken and pork satays, accompanied by spicy peanut sauce*

### Sunday - Homemade Sausages Station

*A selection of traditional home-made sausages, served with pickled cabbage, mustards, and chutneys*

## Excelsior Pastry Creations

*Treat yourself to our extensive selection of decorative desserts, homemade puddings, fresh fruit and traditional Christmas specialities, meticulously prepared by our Pastry Chef*

**€32.00 per person (incl. VAT)**

*The above buffet is served in a non-exclusive venue during dinner time only (Monday to Thursday and Sunday from 18:30 till 22:00hrs, whilst on Friday and Saturday from 18:30 till 22:30hrs)*

*NOT Available for Exclusive Events*

**Please note that this is a sample menu  
Since we use the freshest ingredients, menus may change accordingly**