



Sunday Buffet Lunch

Flavours of the Garde Manger

Try a selection of creative salads, crisp starters and marinated vegetables.

Indulge in our charcuterie delicacies.

Complement your choices with our in-house prepared flavored oils and tasty dressings.

Array of Dips, served with Pita Bread and Fried Tortillas

Mediterranean Fish & Seafood Display

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

Charcuterie Section

Treat yourself to freshly cut Parma ham, salamis & cured meats from our vintage

Berkel slicer. Accompanied with typical Italian antipasti condiments

Selection of Local and International Cheeses

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

Sushi Display

Indulge your senses in another Far-Eastern speciality, the ART of SUSHI and its amazing taste!

Freshly prepared by our Asian chefs

Soup

Seafood Chowder

Cream of broccoli

Served with flavoured bread wafers and croutons

Pasta Corner

Baked Pasta

Oven baked cannelloni stuffed with spinach and local ricotta cheese

Penne Pasta

With home-made meat balls and spicy tomato fondue



Vegetarian Options

Vegetable Parmigiana

Spicy Peperonata

Braised Onions Stuffed with Ricotta and Raisins

Baked Chickpea and Butternut Squash

Live Cooking

Swordfish, Grouper and Sweet Peppers Brochette

Served with Mediterranean salsa

Stir Fried Calamari

With fresh chili and confit garlic

Creole Marinated Pork Ribs

Marinated Boneless Chicken Breast with Lemon and Rosemary

Grilled Lamb Chop with Confit Garlic

Served with a mint and yogurt dressing

Carvery Station

Roasted Rib of Beef

Complemented with traditional Yorkshire puddings and red wine jus

Accompaniments

Dauphinoise Potato

Curried New Potato

With spinach and cream



Indian Station

Enhance your selection by trying our variety of marinated meats with Indian spices and seasonings, cooked in an authentic way by our Indian chef

Asian Station

**Steamed Thai and Crispy Chinese Savouries
A Fine Selection of Dumplings and Crispy Asian Treats**
Served with sweet & sour and teriyaki sauce

Desserts

The Grand Hotel Excelsior Chocolate Fountain
Sumptuous liquid 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.

Adults: €35.00 per person (Food & 1 Coffee)
Children 6-12 years: €15 per child (Food Only)
Children aged under 6: Free (Food Only)

Price inclusive of VAT & live entertainment

Food Allergies and Intolerances

Should you have any questions regarding the content or preparations of any of our food please do ask one of our team members.

This is a sample menu; please note that items may change on a weekly basis