



Easter Sunday Buffet Lunch Menu

21st April 2019

Flavours of the Gardemanger

Start with a selection of creative salads, composed crisp starters and 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 speciality, the ART of SUSHI and its amazing taste!

Soup

Thai Mussels Broth

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Curried Spinach Soup

Served with flavoured croutons

Pasta Corner

Baked Pasta

Oven baked cannelloni stuffed with mushrooms and local ricotta cheese in a creamy tomato sauce

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Potato Gnocchi

With slow cooked lamb shoulder finished with a tomato sauce

Main Courses Freshly Cooked Live By Our Chefs

Herb Marinated Salmon

Stir Fried Calamari with Fresh Chili and Confit Garlic

Spicy Home-Made Italian Sausages

Creole Marinated Grilled Pork Neck

The Carving Station

Slow Cooked Rosemary Studded Leg of Lamb with Caramelised Onions

Served with rosemary jus

Roasted Rib of Beef on the Bone

Served with Yorkshire Puddings and a red wine reduction



Accompaniments

Roasted Vegetables

Spicy Peperonata

Garlic Roasted Potatoes

Leek and Chive Creamed Potatoes

Indian Satay Station

To enhance your selection you may choose from a selection of meats marinated with spices and seasonings, cooked in an authentic way by our Indian Chef

Asian Station

Steaming Thai and Crispy Chinese Savouries

A Fine Selection of Dumplings and Crispy Asian Treats

Served with sweet & sour and teriyaki sauces

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, home-made 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

This is a sample menu, since we use the freshest of ingredients some items may vary due to availability

Food Allergies and Intolerances

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

Adults

€65.00 per person (Buffet, ½ Bottle of House Brand Wine, ½ Bottle of Local Water and Coffee)

Children 6-12 years

€30 per child (Buffet and 1 Soft Drink)

Children aged under 6

Free (Buffet Only)

Prices inclusive of VAT