



Mother's Day Sunday Buffet Lunch Menu

12th May 2019

Flavours of the Garden

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

Seafood Chowder

~ O ~

Cream of Mushrooms and Truffle Oil Soup

Served with flavoured croutons

Pasta Corner

Baked Pasta

Oven baked lasagne stuffed with meat ragout and cheese crust

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Salmon Ravioli

With cherry tomato and artichoke cream sauce

Main Courses Freshly Cooked Live By Our Chefs

Lemon and Herb Grilled Grey Meagre

Grilled Fresh Salmon with Dill Veloute

Stir Fried Calamari with Fresh Chili and Confit Garlic

Rosemary and Garlic Lamb Chops

Marinated Boneless Chicken Thighs with Lemon and Rosemary

The Carving Station

Roasted Rib of Irish Beef

Served with Yorkshire puddings and rosemary jus

Roasted Pork Belly Roulade with Confit Garlic

Served with apricot jus



Accompaniments

Roasted Root Vegetables
Panache of Green Vegetables
Thyme Roasted Potatoes
Olive and Tomato Steamed New 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 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