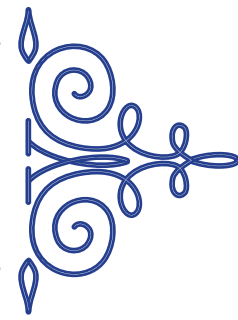


SUNDAY BUFFET LUNCH MENU



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 infused 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 and homemade cured meats.
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 Broth

Cream of Butternut Squash

Served with flavoured bread wafers and croutons

Pasta Corner

Baked Pasta

Oven baked cannelloni stuffed with spinach and local ricotta cheese

Pumpkin & Provolone Cheese Ravioli

With home-made pancetta, wild mushrooms and spicy tomato fondue





SUNDAY BUFFET LUNCH MENU



Vegetarian Options

Vegetable Parmigiana

Spicy Peperonata

Braised Onions Stuffed with Ricotta & Raisins

Baked Chickpea & Butternut Squash

Live Cooking

Stir Fried King Prawns

With fresh chili, cherry tomatoes, white wine and confit garlic

Dill & Lime Marinated Fresh Salmon

Served with Mediterranean salsa

Grilled Sea Bass

Served with herb veloute

Smoked Creole Marinated Pork Ribs

Served with homemade BBQ sauces

Lemon & Rosemary Marinated Chicken Breast

Served with shallots and Portobello mushroom sauce

Grilled Lamb Chops with Confit Garlic & Thyme

Served with a mint and yogurt dressing

Carvery Station

Slow Roasted Rib Beef

Complemented with traditional Yorkshire puddings and red wine jus

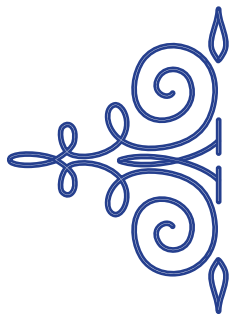
Accompaniments

Cheese & Herb Crusted Dauphinoise Potatoes

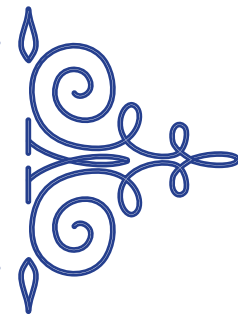
Curried New Potatoes

With baby spinach, sundried tomato and cream





SUNDAY BUFFET LUNCH MENU



Indian Station

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

The Tandoori Oven

Aromatic tandoori lamb & chicken hariyali

Curries with Steamed Basmati Rice

Beef karahi

Lamb mugulai

Chicken chatinaad

Asian Station

Steamed Thai & Crispy Chinese Savouries

A Fine Selection of Dumplings & 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

Indulge in our tantalizing selection of pastries, desserts and individual delicacies, carefully prepared by our pastry team.

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

Prices 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.

