



# QUICK THYME

UP TO 10 PERSONS

## Main Course

### **Grouper Ravioli**

Light fish velouté and fine herbs

or

### **Sedanini**

Maltese sausage ragu,  
tomatoes, chilli, Pecorino Romano  
soft herbs

or

### **Risotto (G)**

Carnaroli, wild mushrooms,  
Parmigiano Reggiano, parsley

## Dessert

### **Tiramisu**

Home-made Savoirdi biscuits  
mascarpone mousse  
rum, coffee

or

**Fresh Fruit Salad (VG) (G) (L)**

**(VG) Vegan Dishes (V) Vegetarian Dishes (G) No Gluten containing Ingredients (L) Lactose Free Dishes**

Price per person: €15.50



# PROJECT LUNCH

UP TO 10 PERSONS

## Starter

### **Salmon (G)**

Cured and confit  
green apple and horseradish remoulade  
scallion

or

### **Sedanini**

Maltese sausage ragu,  
tomatoes, Pecorino Romano  
soft herbs

or

### **Risotto (G)**

Carnaroli, wild mushrooms,  
Parmigiano Reggiano, parsley

## Main Course

### **Corn-Fed Chicken (G)**

Pan seared breast  
pancetta lardons, mushrooms, silver skin onions  
tomato jus

or

### **Pork (G)**

Pan roasted chops  
peperonata  
grain mustard jus

or

### **Confit Byaldi (VG) (G) (L)**

Layered aubergine, courgette and onion  
sweet red bell pepper coulis

## Dessert

### **Passion Fruit Baba**

Mango compote  
pineapple and lime cream  
coconut crumble

or

### **Fresh Fruit Salad (VG) (G) (L)**

**(VG) Vegan Dishes (V) Vegetarian Dishes (G) No Gluten containing Ingredients (L) Lactose Free Dishes**

Price per person: 2 Courses (Starter & Main Course or Main Course and Dessert) at €23.50  
3 Courses at €29.50



# LUNCH MASTER

UP TO 10 PERSONS

## Starter

### **Terrine**

Smoked ham hock, pork belly and gherkins  
plum chutney and spiced bread

or

### **Grouper Ravioli**

Light fish velouté and fine herbs

or

### **Sedanini**

Maltese sausage ragu,  
tomatoes, chilli, Pecorino Romano

## Main Course

### **Salmon**

Fennel, scallion  
sauvignon blanc veloute

or

### **Corn-Fed Chicken (G)**

Pan seared breast  
pancetta lardons, mushrooms, silver skin onions  
tomato jus

or

### **Beef**

Grass fed rib eye  
fried onion  
café de Paris

## Dessert

### **Milk Chocolate Cream & Macerated Forest Fruit**

salted peanut mousse, balsamic vinegar  
caramelised puff pastry

or

### **Fresh Fruit Salad (VG) (G) (L)**

**(VG) Vegan Dishes (V) Vegetarian Dishes (G) No Gluten containing Ingredients (L) Lactose Free Dishes**

Price per person: 2 Courses (Starter & Main Course or Main Course and Dessert) at €32.00  
3 Courses at €38.00