



VALENTINE'S DAY

DINNER BUFFET MENU

Flavours of the Garde-manger

Indulge in our selection of mouth-watering salads, and decorative platters from land and sea, prepared by our Chefs using the best ingredients, combining Mediterranean and International flavours.

Soup Kettle

Aromatic Thai Fish Broth

A selection of seafood, cooked in aromatic herb and spices enhanced with coconut milk, chilli and lime

Cream of Heirloom Tomatoes

Served with toasted garlic brioche croutons

Pasta Station

Hand-filled Cannelloni

With braised veal, Pecorino cheese, local ricotta, baked in tomato fondue and a creamy herb sauce

Baked Potato Gnocchi

Creamy butternut squash puree, hazelnuts and fresh mozzarella cheese

Main Courses

Freshly Cooked Live by our Chefs

Spanish Style Calamari and Black Shell Mussels

With paprika, peppers, onion and cherry tomatoes

Marinated Fresh Scottish Salmon

With dill, lemon and house olive oil accompanied with a Mediterranean dressing

Roasted Free Range Chicken Breast

With lemon and thyme served with a chestnut mushroom cream sauce

Slow Cooked Barbary Duck

Salted for twelve hours and slowly braised in wine, root vegetables, silver skin onions and figs



Vegetarian and Vegan Dish

Vegetable and Mushrooms Stew

*With a sweet and sour sauce
served with aromatic basmati rice*

Carvery Station

Roasted Rib of Beef on the Bone

*Roasted with garlic and thyme,
served with pan juices reduction natural beef jus
and home-made traditional Yorkshire puddings*

Porchetta

*An Italian favourite made with local pork prepared by our butcher,
enhanced with fennel and fresh herb rub,
served with home-made green apple and apricot compote*

Accompaniments

Fricassee of Wilted Seasonal Greens and Wild Mushrooms in herb oil

Caponata Style Vegetables

Roasted New Potatoes, Confit of Fennel and Preserved Shallots

Desserts

Exquisite Creations

*Indulge in our tantalizing selection of pastries, desserts and individual delicacies,
carefully prepared by our Pastry Team*

Fresh Fruit Salad and Fruit Display

Cheese Platter

(served to order)

Selection of Local and International Cheeses

Served with Grissini, Galletti and crisp Crackers

Adults	€36.00 per person Food Only (incl. VAT)
Children 6-12yrs	€18.00 per person Food Only (incl. VAT)

Food Allergies & Intolerances

Should you have any questions regarding the content or preparations of any of our food, please do not hesitate to ask one of our team members for assistance.

Please note our kitchen is not Gluten or Nut free environment, thus the meal is prepared in a shared kitchen and cross-contamination could occur despite following safe handling protocols.

Please note that this is a sample menu, since we use the freshest ingredients, menu may change accordingly.