

Buffet Menu A:

Antipasto buffet

An array of natural and composed salads including a selection of cold cuts, mixed greens, pasta and rice salads, Moroccan couscous and more.

Served with condiments dressings and baker's basket

Soup:

Broccoli and leek veloute'

Pasta:

Salmon and Courgettes orecchiette

Mains:

Steamed Local Meagre with Mediterranean Sauce

Free Range Chicken with Honey, Carrots and Cacciatore Sauce

Brandy and Mushrooms Pork Chops

Melange of vegetables

Aromatic Rice Pilaf

Boulangère potatoes

Dessert table: A choice of gateaux, flans and mousses, prepared by our pastry chef

Menu Price: €19.50 per person, VAT Included

Free-flowing Mineral Water included

Above prices are applicable for a minimum of 30 paying guests

Buffet Menu B:

Antipasto buffet

An array of natural and composed salads including a selection of cold cuts, mixed greens, pasta and rice salads, Moroccan couscous, mixed seafood salads and more.

Served with condiments dressings and baker's basket

Soup:

Pumpkin and Red onion soup

Pasta:

Vegetable Lasagne with Cauliflower and béchamel
Macaroni cheese and bacon, oven cooked

Mains:

Steamed Local Meagre with Vierge Sauce

Chicken Drumsticks, slowly cooked on Arrabiata sauce

Slowly cooked Pork Loin, golden apples, mustard sauce

Roasted Lamb shoulder, glaze with a sweet mint reduction

Panache of root vegetables

Aromatic Rice Pilaf

Boiled potatoes with parsley and herbs

Dessert table: A choice of gateaux, flans and mousses, prepared by our pastry chef

Menu Price: €23.50 per person, VAT Included

Free-flowing Mineral Water included

Above prices are applicable for a minimum of 30 paying guests

Buffet Menu C:

Antipasto buffet

An array of natural and composed salads including a selection of cold cuts, mixed greens, pasta and rice salads, Moroccan couscous, mixed seafood salads and more.

Served with condiments dressings and baker's basket

Soup

Carrots and Honey soup

Pasta

Beef lasagne with Napolitano sauce

Farfalle with chunks of grouper fish, cherry tomatoes , zucchini and herb oil

Mains:

Pistachio crusted fresh Salmon fillets

Roasted Chicken Supreme breast, on a warm Gorgonzola sauce

Lamb Shank served with fresh mashed potatoes

Carvery:

Crackling Leg of Pork with sweet gravy

Grilled seasonal vegetables

Aromatic Rice Pilaf

Roasted New Potatoes Rosemary & Garlic Flavoured

Dessert table: A choice of gateaux, flans and mousses, prepared by our pastry chef

Menu Price: €25.50 per person, VAT Included

Free-flowing Mineral Water included

Above prices are applicable for a minimum of 30 paying guests