

New Year's Eve Buffet

antipasti

*A deluxe array of antipasti from Mediterranean shores
including land and sea*

Soup

*Cream of Carrot and Cardamom soup with a hint of Coconut Milk
French Lobster soup with a medley of Fish*

Pasta

*Fusilli with crispy Pancetta, Mascarpone & Gorgonzola cream
Salmon and prawn with cherry Tomato and Dill cream
Baked meat lasagna*

Carvery

*Slow roast Beef studded with Garlic and Thyme
Roasted leg of Lamb with Anchovies, Rosemary and Tunisian preserved Lemons*

Live grill station

*Marinated pork medallions with coriander and mango salsa
Scottish Salmon with fennel and Caviar sauce
King prawns in garlic, herbs and chili oil*

Main Course

*Gammon with caramelized balsamic onions
Poached Grouper with Prawn and Saffron cream
Roast Chicken with forest Mushrooms and red Onion jus
Gratinated Tomato and Artichokes with Mozzarella
Steamed Cous Cous with toast Sesame and Sultanas
Thai fried Rice with Chilli and Mange Tout
Bouquetiere of fresh market Vegetables tossed in garden Herbs
Roast Potato boulangaire with Onions and Rosemary perfume.*

Desserts

*Our patissier's extensive sweet creations
with an array of iced glaces and assorted condiments.
Carved fruit
Farmhouse cheese selection with grapes, fig jam, and grissini*

Adult price: €65

Kids price: 0-5 years old: free of charge / 6-12 years old half price

*Kid's buffet table with a selection of goodies
Live entertainment*