



*festive  
season*  
*Menus*



# Christmas Eve Buffet Dinner

## Menu

### Hors d'oeuvres

A selection of antipasti, Mouthwatering Salads, Terrines, roulade of seafood and shellfish, Cold cuts, Infused oils and dressings

### Soup and Pasta

Cream of Sweet potato & parsnip soup served with thyme flavored croutons

### Fusilli Pasta

tossed in meat ragu & sweet garden peas

### Farfalle in a rich prawn bisque

Garnished with fresh mint, mussels and prawns

### From the Carvery

Slow roasted traditional turkey stuffed with chestnut stuffing & accompanied with chipolata sausage and roast gravy

Honey and clove studded roast gammon with pear & pineapple compote

Beef medallions topped with sautéed root vegetables & a rich merlot jus

Baked fillet of grouper set on a cream basil and white wine sauce, topped with black beans and tomatoes concasse

Selection of butter glazed vegetables & garlic roasted potatoes

### Dessert

Selection of gateaux, Flans & ice-cream  
A medley of cheeses, water biscuits and crackers

€35<sup>pp</sup>

Children under 13 years half price

**ENTERTAINMENT**  
till early morning

*Please note that some dishes on this menu may contain nuts or gluten. Please ask your waiter/waitress for more details.  
In order to use the freshest ingredients, this menu is subject to change without notice.*



# New Year's Eve Buffet Dinner

## Menu

### Hors d'oeuvres

A selection of antipasti, Mouthwatering Salads,  
Terrines, roulade of seafood and shellfish,  
Cold cuts, Infused oils and dressings

### Soup and Pasta

Cream of roasted carrot & pumpkin soup  
served with Garlic croutons

### Penne Pasta

tossed in pancetta; Artichokes & smoked  
chicken finished with mornay sauce

### Baked fresh pasta

Layered with a beef ragu, spinach leaves &  
cream sauce

### From the Carvery

Loin of fresh local pork wellington  
accompanied with a port wine jus

Garlic studded welsh lab & tarragon  
infused gravy

Beef medallions topped with courgettes & goats  
cheese crumble

Baked fillet of salmon enhanced with fresh  
herbs, mussels and prawns

Selection of butter glazed vegetables & garlic  
roasted potatoes

### Dessert

Selection of gateaux, Flans & ice-cream  
A medley of cheeses, water biscuits and crackers

€40<sup>pp</sup>

Children under 13 years half price

**ENTERTAINMENT**  
till early morning

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