



Christmas Eve
Buffet Dinner

TUESDAY 24 DECEMBER 2024

ADULTS: €50

CHILDREN (6-11 YRS): €25

LIVE ENTERTAINMENT

ANTIPASTI

A wide selection of Mediterranean antipasti, natural salads, oriental mezzes, terrines, smoked fish, marinated fish and shellfish, grilled vegetables, Italian cold cuts, a selection of sushi and sashimi with pickled ginger, soya sauce and wasabi with a variety of sauces and dressings

SOUPS

Duck and parsnip soup with honey and local thyme scones

Mussels and clam soup finished with ginger and coconut milk

PASTA

Lasagna of octopus, olives and spinach, finished with herbed breadcrumbs

Potato gnocchi with mushrooms, rosemary, Provolone cheese and truffle oil

Paccheri pasta with pulled veal, sundried tomatoes, asparagus and sage pesto

FROM THE CARVERY

Local honey-glazed leg of gammon with papaya and coriander salsa

Roast beef rib-eye, rubbed with mustard and served with garlic and rosemary jus

FROM THE CHAFING DISHES

Grilled panache of fresh fish with clam and baby spinach risotto, prawn bisque

Dutch veal and Parma ham parcels stuffed with marjoram and provola cheese served on roasted root parsnips, truffle cream

Lamb tikka masala served with aromatic rice and chutney

Braised pork cheeks, asparagus tempura, soya glaze

Stuffed portobello mushrooms with sweet potato and broadbeans

Grilled balsamic vegetables

Braised cabbage with bacon

Wilted greens

Roasted new potatoes

DESSERTS

A selection of desserts, flans, tarts, gâteaux, Christmas goodies, mince pies, jellies, compotes, cakes, fresh fruits, waffles and ice cream served with sauces and coulis