



€39
PER PERSON

Valentine's SPECIAL BUFFET DINNER MENU

»» INCLUDING ONE BOTTLE OF WINE
& ONE BOTTLE OF WATER
PER COUPLE



FLAVOURS OF GARDE MANGER

- ♥ Roasted Butternut and Goat Cheese Salad
- ♥ Watermelon and Greek Feta Salad
- ♥ Herb-marinated slow-cooked Octopus Salad
- ♥ Pasta salad with fresh Pesto
- ♥ Cured Meat Platters
- ♥ Global Cheese display
- ♥ Choice of dressing & condiments (honey mustard dressing, aged balsamic vinaigrette, cocktail dressing, mango chutney, fig chutney, grissini, gallates)

SOUP & PASTA STATION

- ♥ Potato and Leeks Soup served with Brioche Croutons & Crispy Sage
- ♥ Spaghetti Bolognese
- ♥ Garganelli with Chicken & Basil Pesto

HOT DISHES

- ♥ Vegan Sun-Dried Tomato and Chickpea Sliders
- ♥ Pan-seared Sea Bream with Caponata
- ♥ Chinese Chow Mein
- ♥ Sous Vide Local Pork Belly with Pork Jus reduction
- ♥ Lemon & Rosemary Marinated Chicken Breast
- ♥ Herb-marinated Roasted Veggies

BREAD STATION

- ♥ Maltese Bread Loaf
- ♥ Mixed Herb Focaccia Baguettes
- ♥ Assorted Bread Rolls
- ♥ Breadsticks

CARVING STATION

- ♥ Slow-roasted whole Turkey
- ♥ Char-Grilled Black Angus Beef
- ♥ Choices of:

Turkey Gravy
Cranberry Sauce
Beef Jus
Dijon Mustard
English Mustard
Horseradish Cream
Braised Red Cabbage

DESSERTS

- ♥ Fruit Tartlets with Pastry Cream
- ♥ Caramelised Apple Strudel
- ♥ Buche de Noel with Hazelnut Cream & Raspberry Coulis
- ♥ Red Velvet Cake with White Chocolate & Rose Water Mousse
- ♥ Assorted Seasonal Fruit Platter

BOOKING TIME SLOTS: 7.30PM OR 8.00PM