



# VALENTINE'S DAY BUFFET DINNER MENU



## **ANTIPASTI**

An array of Italian cold cuts, galantines, terrines of meat & fish, marinated octopus, seafood, baked mussels, fried whitebait, smoked salmon & tuna, salmon bel view, quiches & pies accompanied with a selection of marinated salads & house sauces & dressings

## **SOUPS**

Cream of Broccoli Soup served with almonds

Cream of Chicken Soup enhanced with fresh cream

*Accompanied with fried croutons, grissini & grated cheese*

## **PASTA STATION**

Garganelli

Tossed with olive oil mixed with cherry tomatoes, mushrooms, sage & grated pecorino cheese

Ricotta & Spinaci Panzerotti

Tossed in tomato polpa, basil, grana padano shavings & rucola

Spaghetti alla Chitarra

Tossed with mussels, vongole, prawns flamed with vodka & drizzled with fresh cream



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## **FROM THE HOT COUNTER**

Salmon Fillets

Poached in white wine & dressed veloute of fish topped with tiger prawns

Fresh Tuna Steaks

Grilled served with mixed bell peppers marinated in balsamic dressing

Whole Quails

Marinated in sweet & sour sauce & roasted

Escalope of Veal

Pan-fried & braised in mushroom sauce with a hint of cream

## THE CARVERY SECTION

Rib Eye of Beef  
Accompanied with pot roast jus & horse radish sauce



Leg of Pork  
Roasted & served with apple compote

Panache of Market Vegetables  
Deep-fried Croquette Potatoes  
Boulangere Potatoes

80 ~ 80

## ASIAN & TURKISH CORNER



Chicken with cashew nuts  
Fried beef in oyster sauce  
Fried rice with egg  
Noodles with fried vegetables  
Marinated lamb doner  
Salads & dressings

80 ~ 80

## DESSERT CORNER

A selection of cakes, individual pastries, hot desserts & live cooking

Please advise Headwaiter for any Dietary Requirements  
€22.00 Adults & Children (5-11 yrs) €10.50 each

