

NEW YEAR'S EVE BUFFET DINNER

salads & antipasti

An exquisite selection of individual tapas, including fish, meats and shooters complimented by an array of natural salads, assorted compound salads, antipasti, meat terrines, pâté, selection of cured meat platters, local specialties, house vinaigrettes, pickles, salsas and condiments, Mediterranean mixed seafood dishes, Italian salami, cheese and breadsticks, Maltese cheeslets and water biscuits, marinated olives and grilled vegetables in herbal olive oil.

pasta

Farfalle tossed with Spicy Chorizo sausages, zucchini, mushrooms and cream sauce
Rigatoni served basil tomato sauce, fried eggplant and black Greek Olives

soup kettle

Cream of lentil and Chestnut Soup

carvery station

Traditional roast fillet of beef stuffed with spinach and walnuts served with Madeira sauce

main dishes

Slow cooked duck in orange and Grand Marnier Jus
Rolled fillets of Perch served with lobster bisque
Involtini of Pork in creamy mushroom sauce sprinkled with fresh chives
Mushroom filled vol-au-vents

served with:

Cauliflower and broccoli gratin
Baby roast garlic scented potatoes

dessert

Traditional Christmas pudding served with Brandy sauce
Exquisite selection of flans and gateaux and fresh fruit salad