

easter

BUFFET LUNCH



Antipasti

A wide selection of antipasti and salads, cured meats, terrines, seafood dishes, grilled vegetables, salad dressings and vinaigrettes

From the Soup Kettle

Cream of Carrot and Coriander Soup Finished with Herbed Croutons 

Pasta Station

Fusilli tossed with sauteed mushrooms, bellpeppers, zucchini & basil cream sauce. 
Pennette with fried aubergines, black olives and tomato sauce 

Choice of main dishes

Roast Loin of Pork served in an Apple and Sultana Compote

or

Pan-seared Chicken Supreme wrapped in Smoked Pancetta served with Red Wine and Mushroom Sauce


or

Grilled Seabass topped with Basil and Sundried Tomatoes, served with a delicate Champagne sauce

or

Slow cooked Lamb Shanks served with a minted reduction

or

Zucchini, Goat Cheese and Pinenuts stuffed Pancakes masked with a rich tomato basil cream sauce 

Bouquetiere of Vegetables

Garlic and Rosemary scented roast potatoes

Dessert

Selection of Homemade Gateaux & Flans
International Cheese & Biscuits, Breadsticks