

RAMLA BAY RESORT

FESTIVE SEASON BUFFET MENU A

Antipasto

A vast selection of salads and antipasto including, Charcuterie board, stuffed mushrooms, Tabbouleh, marinated fish platters, local and Mediterranean specialties
All complimented with house dressings and vinaigrettes.

From the Tureen

Roasted carrot, coconut & ginger soup (Vegan/NG)

Pasta

Penne with seared pancetta, chilies, red peppers, chunky tomato sauce and pecorino (P/D)

Fusilli with shrimps, zucchini and curried fish velouté (F/SF/D)

Cavatappi with sun blushed tomato pesto (V/D)

From the Hot Counter

Slow roasted turkey roll, caramelized onion jus, redcurrant jam (NG)

Braised beef steaks, creamy mushroom sauce (NG/D)

Sticky soy and sesame chicken drumsticks (S/SS)

Pan seared perch fillets, scallion and plum tomato salsa (F/NG)

Vegetable cous cous (Vegan)

Broccoli florets (Vegan/NG)

Roasted potato chunks (Vegan/NG)

Dessert

Gingerbread cheesecake (V/D)

Whitechocolate and pistachio tart (V/D/N)

Apple and cinnamon cake (Vegan)

Chocolate bavarois (V/D)

Mince pie (V/D)

Freshly carved fruits and fruit salad

Price - £19.00 per adult, £10 per child (6 to 12 years)

V-Vegetarian, Vegan-Contains no animal products,
NG-No Gluten Ingredients, N-Contains Nuts, P-Contains Pork,
D-Contains Dairy, SS-Contains Sesame Seeds,
S-Contains Soy Products F-Contains Fish, SF-Contains Shellfish

Minimum 40 Persons

RAMLA BAY RESORT

FESTIVE SEASON BUFFET MENU B

Antipasto

A various selection of simple and creative salads in season together with marinated meats, fish dishes, vegetarian and vegan antipasto.

All complimented with sauces and vinaigrettes.

Soup

Sweet corn chowder (Vegan/NG)

Pasta

Farfalle served with pan seared aubergines, roasted capsicums and ricotta salata (V/D)

Baked macaroni, rich beef and root vegetable ragout (D)

Cavatappi pasta, smoked salmon, dill and preserved lemon velouté (F/D)

Entrees

Slow roasted rib of beef, roasting liquor, horseradish sauce (NG)

Turkey roll, cranberry and thyme jus (NG)

Sweet and sour pork stew (P/F/NG)

Seared chicken breast, mushroom and Marsala cream sauce (D/NG)

Poached grouper, curried mussel and coconut velouté (F/SF)

Vegetable fried rice (Vegan/NG)

Panache of vegetable (V/D/NG)

Boulangier potatoes with tomatoes (Vegan/NG)

Desserts

Dulce de leche cheesecake (V/D)

Cherry wine chocolate tart (V/D)

Plum and cinnamon cake (Vegan)

Blueberry bavaresis (V/D)

Apple and cranberry strudel (V/D)

Christmas log (V/D/N)

Freshly carved fruits and fruit salad (Vegan/GF)

Price - £22.00 per adult, £10 per child (6 to 12 years)

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Minimum 40 Persons

FESTIVE SEASON BUFFET MENU C

Antipasto

Start your senses with different tastes and textures from a wide selection of both simple and creative starters.

An assortment of marinated vegetables, various seafood and fish platters, vegan tapas and authentic Italian Delicatessen.

Complemented with a selection of home-made dressings.

Soup

Red lentil and pumpkin soup (Vegan/NG), Gorgonzola croutes (V/D)

Pasta

Rigatoni with a trio of mushroom ragout and caramelised chestnuts (V/D/N)

Baked beef lasagna, ricotta and mature cheddar glaze (D)

Strozzapreti, rich fish and seafood sauce, marinated artichokes and basil chiffonade (F/SF)

Carvery

Stuffed turkey breast, pork and sage stuffing, traditional roast gravy, cranberry jam (P/NG)

Entrees

Pave of salmon, charred peppers, fava beans and saffron velouté (F/SF/D/NG)

Slow roasted pork loin, charred onion and thyme jus (P)

Grilled beef steaks, creamed peppercorn jus (D)

Crispy chicken and parmesan goujons, pistachio cream sauce (D/N)

Curried aubergine, sweet potato and chick pea stew (Vegan/NG)

Onions in beer batter, chive sour cream (V/D)

Steamed basmati rice (Vegan/NG)

Glazed parsnips and carrots (Vegan/NG)

Lemon and rosemary baby potatoes (Vegan/NG)

Desserts

Ginger & orange marmalade cake (Vegan)

Date and almond tart (V/D/N)

Salted caramel brownie (V/D)

Fior di late and cranberries bavarois (V/D)

Nocciola Paris breast (V/D/N)

Mince pie (V/D)

Christmas log (V/D/N)

Freshly carved fruits and fruit salad,

Local and International cheese and biscuits together with crudities and chutneys

Price - €26.00 per adult, €12 per child (6 to 12 years)

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Minimum 40 Persons