



RAMLA BAY RESORT

CHRISTMAS EVE BUFFET DINNER

ANTIPASTI

A feast of local and Mediterranean antipasti and delicatessen, individual creations, seasonal game terrines, sushi board, smoked and cured fish platters, marinated seafood, natural and composed salads.

SOUP

Cream of celeriac soup, toasted hazelnuts, white truffle oil (V/D/N/NG)
Roasted butternut squash soup, smoked coconut flakes, chilli infused maple syrup (Vegan/NG)

PASTA

Cellentani, trio of mushroom and lentil Bolognese, hemp seed cheese (Vegan)
Maccheroni al torchio, rabbit and root vegetable creamed ragout, seared guanciale, broad beans (P/D)
Spaghetti al olio e peperoncino, fresh mussels, cherry tomatoes, basil, Sicilian pecorino (SF/D)

LIVE COOKING STATION

Pork gyros (GF) served with traditional condiment and toasted flat bread
Fish and seafood paella (F/SF/GF)

CARVERY

Roasted crown of turkey, sage, onion and apricot stuffing, chipolata sausages, traditional gravy, cranberry jam (P)
Prime rib of beef, Parmesan and thyme crust, garlic infused pan gravy (D)

FROM THE GRILL

Marinated free range chicken breast, charred artichokes and Manzanilla olive stew (NG)
Swordfish & prawn kababs, roasted fennel and tomato salsa (F/SF/NG)

HOT BUFFET COUNTER

Pan-seared salmon, parsnip stew, coconut, ginger and turmeric sauce, charred asparagus (F/NG)
Pan-roasted duck breast, spiced root vegetable ribbons, vodka and cherry sauce (NG)
Chicken Korma, aromatic basmati rice, crispy poppadoms (D/N/NG)
Veal 'Involtini' spinach and ricotta stuffing, roasted tomato coulis, sautéed French beans, anchovy fillets (F/D)
Sous vide fillet of pork, caramelised pears, gorgonzola cream sauce, toasted walnuts (P/D/N/NG)
Braised lamb shanks, mushroom, pancetta and red thumb potato ragout, thyme game jus (P/NG)
Vegetable Gyoza, light soy and sesame dressing (Vegan/S/SS)
Tofu feijoada, tapioca farofa (Vegan/S/NG)
Roasted brassicas, cheesy soy crust (Vegan/S/NG)
Baked new potatoes, Himalayan salt, rosemary and preserved lemons (Vegan/NG)

DESSERTS

A wide selection of desserts, cakes and pies that features all the traditional goodies of the season, complemented with fruit sauces, compotes, freshly carved fruits and ice-cream.
Local and international cheese board and biscuits

Adults €55, Children 4-12 years €20

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