

NEW YEAR'S EVE GRAND BUFFET DINNER

Adults €65, Children (4-12 years) €25

ANTIPASTI

Start your senses with a feast of flavours from the combinations of freshly prepared salads
Authentic Italian delicatessen, meat and game terrines and a vast selection of vegetarian and vegan antipasto
Together with our home made selection of dressings and infused oils

SOUP

Cream of mushroom soup, pan seared oyster mushrooms, white truffle oil (V/D/NG) roasted chestnuts (N/NG)
Local prawn bisque, fennel and potato ragout (F/SF/D/NG) chilli and garlic ciabatta croutes (Vegan)

PASTA

Sedanini, pork belly confit, gorgonzola sauce, roasted pistachios, charred red capsicum (P/D/N)
Spaghetti al Nero, rich fish and seafood stew, squid ink sauce, lime & bottarga crumble (F/SF)
Grancappelletto, artichoke, cherry tomato and olive ragout, toasted sunflower seeds,
Pecorino Siciliano and mint-infused olive oil (V/D)

LIVE COOKING STATIONS

Lamb gyros (GF), served with traditional condiments and grilled flat bread
Seafood 'Fritto Misto', tartar sauce, smoked pepper aioli (F/SF)
Creamy mussel pot, pan seared pancetta, roasted grape tomatoes (SF/P/D/NG)

CARVERY

Slow roasted côte de boeuf, creamy porcini mushroom sauce (D/NG)
Stuffed porchetta, apple, prune and ginger pickle, smoked garlic jus (P/NG)
Free range corn fed chicken, roasted tomato coulis (NG)

HOT BUFFET COUNTER

Pan-seared monk fish wrapped in guanciale, sugar snap, toasted pumpkin seeds, fish velouté (F/P/D/NG)
Honey and soy quails, stir-fried sesame soba noodles, charred bok choy (S/SS)
Indian lamb curry, fragrant vegetable, and cashew biryani, raita (D/N/NG)
Zesty turkey skewers, warm almond tabbouleh, apricot and rosemary poultry jus (N)
Home-smoked wild boar chops, sweet potato chunks, cranberry game jus (P)
Confit of duck legs, creamy bean and pork sausage stew, kale crisps (D/P)
Roasted young carrots and brussels sprouts (Vegan/NG)
Refried black beans and quinoa burrito, guacamole, charred bell peppers (Vegan)
Balsamic glazed Mediterranean vegetables (Vegan/NG)
Potato, provolone and smoked ham croquette, cherry tomato and basil chutney (P/D)
Boulangère potatoes, fennel and garlic (Vegan/NG)

DESSERT

Our pastry chefs tempt you to savour from a huge selection of festive desserts and pastries.
Refresh with an array of freshly prepared fruits and Ice-creams.
Local and International cheese boards, crudities, nuts, biscuits and house chutneys.