

# *New Year's Eve Buffet*

## *antipasti*

*A deluxe array of antipasti from Mediterranean shores  
including land and sea*

## *Soup*

*Cream of Carrot and Cardamom soup with a hint of Coconut Milk  
French Lobster soup with a medley of Fish*

## *Pasta*

*Fusilli with crispy Pancetta, Mascarpone & Gorgonzola cream  
Salmon and prawn with cherry Tomato and Dill cream  
Baked meat lasagna*

## *Carvery*

*Slow roast Beef studded with Garlic and Thyme  
Roasted leg of Lamb with Anchovies, Rosemary and Tunisian preserved Lemons*

## *Live grill station*

*Marinated pork medallions with coriander and mango salsa  
Scottish Salmon with fennel and Caviar sauce  
King prawns in garlic, herbs and chili oil*

## *Main Course*

*Gammon with caramelized balsamic onions  
Poached Grouper with Prawn and Saffron cream  
Roast Chicken with forest Mushrooms and red Onion jus  
Gratinated Tomato and Artichokes with Mozzarella  
Steamed Cous Cous with toast Sesame and Sultanas  
Thai fried Rice with Chilli and Mange Tout  
Bouquetiere of fresh market Vegetables tossed in garden Herbs  
Roast Potato boulangaire with Onions and Rosemary perfume.*

## *Desserts*

*Our patissier's extensive sweet creations  
with an array of iced glaces and assorted condiments.  
Carved fruit  
Farmhouse cheese selection with grapes, fig jam, and grissini*

*Adult price: €65*

*Kids price: 0-5 years old: free of charge / 6-12 years old half price*

*Kid's buffet table with a selection of goodies  
Live entertainment*