



MENU 1



SERVED BUFFET STYLE

Starter

Cream of Leek and Celery Soup Garnished with Green French Lentils

Fusilli Served with Smoked Maltese sausage, Field Mushroom tossed in a light Peppercorn café au Lait

Mixed Salad (Mixed Lettuce, Tomatoe and Cucumber, Russian Salad, Brown Rice Salad)

Main Course

Roast Supreme of Salmon Served with Ribbons of Market
Vegetables Grain Mustard Veloute

Slow cooked lamb Shanks cooked in a sweet tomatoe and soft
Herb liquor

Pot roasted Sirloin of Beef complemented with slivers of vine tomatoes and glazed baby pearl onions, Natural Pan gravy

Side Dishes

Market Vegetables

Croquette Potatoes

Dessert

Profiteroles

Orange and Chocolate Gateau

Ice Cream

€ 25.00 per person

*drinks not included