

# *New Year's Day Lunch*



## *Plated Chef's Antipasto*

An individually plated antipasto platter consisting of fish and shellfish, Parma ham and Italian salami and grilled vegetables dressed with herb oil dressings

(Vegetarian antipasto available)

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## *Soup and Pasta*

Roast celeriac soup with cheese croûtes

Casarecce tossed in a chicken ragù finished in Marsala cream

Orecchiette allo scoglio

served with rucola, goat's cheese, Parmesan shavings,  
olive oil and fresh pepper





## *From the Carvery*

Stuffed veal with Madeira sauce  
Roast beef served with green peppercorn jus

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## *Hot Buffet Counter*

Baked bream, mussel and leek soffritto, shellfish cream  
Chicken set on chorizo, chickpea and cumin cassoulette  
Lamb stew with root vegetables  
Couscous with herbs, roast vegetables and nuts  
Roast winter vegetables with thyme  
Fondant new potatoes  
Paprika dauphinois potatoes

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## *Cheese Board*

A selection of soft and hard cheeses served with grapes,  
chutneys and water biscuits



## *Dessert*

Peanut and caramel white chocolate delice

Tiramisu

Bitter chocolate tart,

Bounty mousse

Mixed nut and dried fruit tart

Exotic meringue

Assorted French macarons

Creamy shots

Coffee and amaretti

Adults: €45.50 per person | Children (7 - 12 years): €19.50 per person

Including free flow of Pecorino or Aglianico wine,  
beer, soft drinks and water

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Starting from 13:00hrs  
Complimentary parking, subject to availability