

COASTLINE RESTAURANT

Easter Buffet Lunch

Antipasti and Tapas Bar

An array of antipasti, tapas, fresh salads and composite salads served with chilled sauces and herbed oils

Soup Station

(v) Roast butternut with garlic croutons

(v) Cream of wild mushroom and chestnut soup, with truffle oil

Pasta Counter

Traditional baked Lasagne with slow cooked beef and gratinated cheese

Fresh Garganelli with tossed zucchini and porcini cream

From the Rotisserie

Corn fed chicken infused with garlic and thyme

Live Carvery

Hand carved butterfly Lamb with wild berries jus

From the Grill

Grilled fillet of pork with caramelized apples, cider jus

Hot Counter

Grilled fillet of dentici with comfit of cherry tomatoes, fennel and fresh herbs

(v) Grilled Mediterranean vegetable and mozzarella flan

Accompaniments

Cauliflower gratin

Seasonal bouquetiere of vegetable

Steamed new potatoes with garlic butter

Thyme roasted potatoes

Selection of freshly baked bread

Cheese Station

International and Local cheese selections served with biscuits,
Grissini, homemade chutney

Sweet Delights

A selection of Easter desserts, cakes served with creamed sauces and fruit

Includes

House wine + soft drinks + still water, beer & coffee

Euro 42.00 per person

Euro 21.00 (Children 6 to 12 years)