**Saturday Mediterranean Grill – Sample Menu**

Antipasti

A selection of Mediterranean mouth-watering antipasti, meze, salads, and platters, prepared by our chefs using mostly typical ingredients both from the land and sea. Dressed up with our flavoured oils and tasty dressings.

Soup Pot

Roasted San Marzano tomato soup fresh Basil, spicy croutons (V)

Pasta Station

Penne with crispy pork bites, chilli, sundried tomatoes & coriander   
Fusilli with bay prawns & pesto Genovese topped with creamed ricotta.

Carvery

Slow-cooked USDA Rib of Beef, red wine Jus

Hot Buffet

Steamed seasonal fish in chunky tomato & caper sauce  
Aromatic chicken dalmatian with tomato, olives and rosemary.

North African bean and pepper stew (VG)  
Fresh seasonal vegetables (V)  
Oven-baked potatoes with rosemary & crushed garlic (V)

Charcoal Grill

Pork and Coriander Sausage

Seasonal fish steak with lemon & parsley marinade

Sweet & smoky BBQ glazed pork spareribs

Honey and soy glaze chicken thighs

Garlic buttered corn on the cob

Accompanied by:

Sundried tomato, black olive and mint couscous salad (V)

Three-leaf crispy salad (V)

Grilled Zucchini and green pepper sott’olio with (V)

Potato salad with red onions, crispy capers, and lemon mayo (V)

Dessert & Cheese

A selection of Mediterranean Cheeses with chutneys, fresh bread,   
wholemeal crackers & local Galletti

Treat yourself to our selection of scrumptious desserts

Fresh seasonal fruit

**Adults - €33 per person**

**Children between 6yrs - 12 yrs. – €18.50 per child**

**Infants from 5yrs and under – free of charge**