



Medea Restaurant – Saturday Mediterranean Grand Buffet Dinner – Menu 1

Salads & 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. Dress these up with our flavoured oils and tasty dressings

Seafood Corner

Marinated King prawns, Lemon Scented Black mussels
Crab & Seafood salad, Salmon Gravlax
Smoked Swordfish with minted oil

Soup of the day

Leek & Potato veloutés, crusted cheesy croutons

Pasta Stall

Paccheri with picked mushrooms, crushed garlic & tartufo cream
Orecchiette with pork & coriander sausage, red onions & chunky tomato ragout

From the BBQ & Hot Buffet

Grilled seasonal fish steaks, tomato & mint salsa
Grilled chicken thighs, onions & fresh thyme gravy
Grilled veal mignons, grain mustard milk
Baked Greek vegetable moussaka
Pan fried French beans in herbed butter
Oven roasted potatoes with garlic & Thyme

Ottoman Turkish Stall

Stewed lamb with tomatoes, oregano & cumin
Karniyarik stuffed eggplant with beef filling, onions & sweet peppers
Gavurdagi Tomato Salad with cucumbers, onions & walnuts
Spicy bulgar salad
Grilled Aubergine with lemon & basil oil
Chunky carrot with minted yoghurt



From the Carvery

Roasted prime beef rib, fresh rosemary jus lie

From the Rotisserie

Slow cooked pork belly en rotisserie, white wine beurre blanc

Taste of Italy

Pork alla Milanese

Traditional baked beef lasagna

Tomato, mozzarella & basil salad

Stuffed peppers

Grilled artichokes with olive oil drizzle

Salted Anchovies

Grilled olive tapenade with toasted focaccia

Desserts

A selection of Mediterranean Cheeses, chutneys, fresh bread, wholemeal bread & local galletti Treat yourself to our selection of scrumptious desserts, ice creams from our traditional cart & Fresh seasonal fruit

Kids Station

Penne Tomato, Chicken Nuggets

Fish Fingers, French Fries

Doughnuts, Mini Marshmallows & Popcorn