



BUFFETS

Buffet Menu A

Salads and Antipasti

Indulge in our incredible selection of mouth-watering salads and platters from sea and land, prepared by our garde manger using the freshest and best raw produce, combining together both local and international flavours all complemented with our homemade selection of infused oils, chutneys and vinaigrettes

Warm Winter Soups

Burnt cauliflower soup, bacon lardons

Pasta Station

Gnocchi tossed in in a fruity curry veloute, bay shrimps, baby spinach and spring onions

Penne tossed in basil tomato fonduta, grilled vegetables and minted feta cheese

Carving station

Roast leg of Pork
Spiced rub, apple confit, wholegrain jus

Roast sirloin of Beef
Horseradish sauce, garlic and thyme jus

Hot Buffet

Stone bass, wilted baby spinach, muscle veloute, dill oil

Thai chicken curry, sticky coconut rice, pickled leeks, mangetout and fresh coriander leaf

Roasted sweet potato, goat cheese and white onion tart

Braised wilted savoy cabbage, mustard jus

Panache of vegetable

Fennel roasted buttered potatoes

Sweet temptation

Exquisite selection of flans, gateaux and carved fresh fruits

Selection of hard and soft cheeses

Condiments, chutneys, grissini and galetti

Maximum number 70 persons

Buffet Menu B

Salads and Antipasti

Indulge in our incredible selection of mouth-watering salads and platters from sea and land, prepared by our garde manger using the freshest and best raw produce, combining together both local and international flavours all complemented with our homemade selection of infused oils, chutneys and vinaigrettes

Warm Winter Soups

Slow roasted butternut squash, oyster mushrooms, julienne of apple

Pasta and seafood Station

Gnocchi tossed in Angus pulled short rib meat, cherry tomato and red wine jus, complemented with grated Grana

Garganelli tossed in cherry tomato fonduta, grilled vegetables and minted feta cheese

Live cooking selection of seafood, with flavoured oils

Carving station

Roast loin of pork

Spiced rub, apple confit, wholegrain jus

Slow cooked chuck of beef

Horseradish mini Yorkshire puddings, bay leaf and anisette jus

Hot Buffet

Salmon, wilted spinach, lemon and saffron veloute, buttered asparagus

Thai chicken curry, sticky coconut rice, pickled leeks, mangetout and fresh coriander leaf

Roasted sweet potato, goat cheese and white onion tart

Braised spiced red cabbage

Fennel roasted buttered potatoes

Sweet temptation

Exquisite selection of flans, gateaux and carved fresh fruits

Selection of hard and soft cheeses

Condiments, chutneys, grissini and galetti

Maximum number 70 persons

Buffet Menu C

Salads and Antipasti

Indulge in our incredible selection of mouth-watering salads and platters from sea and land, prepared by our garde manger using the freshest and best raw produce, combining together both local and international flavours all complemented with our homemade selection of infused oils, chutneys and vinaigrettes

Duck liver parfait log, raspberry gel, toasted brioche

Warm Winter Soups

Slow roasted butternut squash, oyster mushrooms, julienne of apple

Pasta, seafood and cured live station

Lunette di tartufo nero tossed in sage butter, fried pancetta, peas, radicchio and finished off with a touch of fresh cream

Gnocchi tossed in Angus pulled short rib meat, cherry tomato and red wine jus, complemented with grated Grana

Live cooking Seafood, mix of black shell mussels, green shell mussels, king prawns, clams and razor clams.

In house cured station, a selection of salmon, tuna, beef, lamb all complimented with dressings, flavoured oils, baked crostini, micro salads, chutneys and flavoured crisps

Carving station

Roast leg of lamb

Spice rub in ras el hanut, garlic confit, red currant jelly and a Barolo reduction

Slow cooked beef fillet

Horseradish mini Yorkshire puddings, Bay leaf and anisette jus

Hot Buffet

Salmon encroute, wilted spinach, lemon and saffron veloute, buttered asparagus

Thai chicken curry, sticky coconut rice, pickled leeks, mangetout and fresh coriander leaf

12hr Braised pork cheeks, polenta and sage cake, charred peppers, Portobello mushroom

Roasted sweet potato, goat cheese and white onion tart

Braised spiced red cabbage

Fennel roasted buttered potatoes

Sweet temptation

Exquisite selection of flans, gateaux and carved fresh fruits

Selection of hard and soft cheeses

Condiments, chutneys, grissini and galetti

Maximum number 70 persons