

## The Terrace Buffet Menu

Savour an international culinary feast, with live cooking stations and a full dessert station that includes your favorite classic Easter treats.

Where do you start? That's up to you, no rules apply!

### Cool & Crisp

Individual fish, meat & vegetarian tapas  
Natural, compound & meat salads,  
Antipasti, cold cured meat cuts, local specialties, house dressings & condiments

### Fish & Shellfish

Marinated shellfish - Mediterranean prawns, langoustines, mussels & clams,  
Fish en papillot, fennel, herbs and fish liquor  
Roasted salmon fillet, herb crust, tomato salsa & more

### Tempting

Mini crusty ciabattas, focaccia, multigrain & fancy rolls

### Warm

Traditional vegetable minestrone, herb croutons  
Prawn and lobster cream, toasted croutons

### Live cooking from the open kitchens

#### The Grill

Thyme & garlic Frenched lamb chops, spiced couscous salad, yoghurt & mint drizzle  
Mussels 2 ways:  
Tossed with white wine and cream, fine herbs  
Pepati with fish stock & tomato sauce, herbs

#### Pasta boiler

Freshly made spaghetti with portobello & oyster mushrooms, truffle cream  
Penne al ragu  
Spinach & ricotta ravioli, rich tomato sauce & basil

#### Carved

Duo of lamb - Roasted leg with garlic & herb crusted rack, cranberry jus whole roasted suckling pig, crackling, apple sauce & cider jus

### Hot Craving

Brown meager, citrus beurre blanc, dried cherry tomatoes, chives  
Braised lamb shanks, feta & chickpeas, redcurrant jus  
Grilled ribeye of beef, roasted vegetables, creamed green peppercorn jus  
Chicken breast rolled in pancetta, grilled artichokes & tarragon cream  
Fillets of pork, prune & apple compote, calvados cream  
Baked cauliflower mornay  
Panache of assorted vegetables  
Roast garlic & olive oil potatoes

### Oriental

Traditional lamb `Massaman`  
Thai marinated fish, basil & coconut cream  
Sweet & sour pork  
Vegetable & egg noodles  
Crispy wontons, teriyaki sauce  
Paper prawns, chili dip

### Mediterranean

Grilled swordfish, traditional caper, tomato, garlic & basil salsa  
Boneless quail with candied grapes, honey 5 spice scented jus  
Veal saltimbocca, sage cream  
Vegetable lasagna  
Arancini  
Spinach & feta in filo pastry roll

### Fromage

An endless experience for cheese lovers consisting of a selection from the most renowned regions in Europe, served with traditional water biscuits, dried fruits, grapes, nuts & scented honeys

### Dessert

Irresistible for all ages!

A delicious & exquisite selection of flans, gateaux, mini pastries, individual desserts, warm puddings  
Chocolate fountain, carved fruits & mini sweets,  
Life crepe station  
Ice-cream cart with condiments  
Traditional Easter figolli, chocolate eggs and more...

### Coffee

By the way...

Besides the food you can also help yourselves to free flowing Santa Cruz Spanish wine, water & soft drinks

*€69 per person. Children 6-12 years €25. Free parking included.*