

Happily Ever After Set-Menu

Marinated Prawns & Crushed Avocado Salad flavoured with
Coriander, and Home Oak smoked Salmon, selected Greens,
Orange Ginger Condiment

Or

Asparagus & ricotta tarts. Marinated asparagus baked in the oven on top of Puff pastry with ricotta
cheese, lemon rind and fresh cilantro

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Lime Sorbet

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Chicken Pomegranate. Chicken breast served over sautéed
potatoes, fresh seasonal vegetables and a rich bacon,
hard cheese and mushroom sauce topped with fresh
pomegranate

Or

Pork Tenderloin with apple chutney. Marinated pork tenderloins in apple cider, red wine, chutney, garlic
& thyme, seasoned with salt & pepper and sautéed. Finished in the oven with the sauce, served sliced
with thyme garnish William potatoes and grilled vegetables

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Chocolate Brownie with Vanilla Ice cream

Or

Raspberry Mille feuille

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Coffee & Petit Fours

€50.50 per person

True Happiness Set-Menu

Tortilla Nest with sautéed King prawns topped with
thousand island dressing

OR

Mediterranean Seafood medley. King Prawns, juicy Scallops & half shell mussels flamed with ouzo &
finished with fresh cream

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Mint Sorbet

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Cream of Broccoli Soup

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Rib-eye beef «Americano». Grilled rib-eye steak with
caramelized onions, grilled vegetables, Williams potatoes
and smoked honey mustard sauce

OR

Lamb fillet with balsamic glaze. Seasoned lamb fillet,
sautéed with garlic, balsamic vinegar red wine, brown sugar,
rosemary, freshly ground peppercorns, and served with fresh
seasonal vegetables and Williams potato

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Red Velvet cake with a delicious cream cheese filling and
raspberry coolie

OR

Apple Pie with vanilla ice cream

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Coffee & Petit Fours

€57.50 Per Person

Touch of Love Set-Menu

Stuffed Crust with 'haloumi' cheese, fresh mint and honey,
on a bed of sweet rose chutney

OR

White button mushrooms in garlic sauce served on crispy
ciabatta

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Lime Sorbet

OR

Mint Sorbet

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Cream of Vegetable Soup

OR

Ginger & Maple Pumpkin Soup

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Prime aged beef filet with Pepper, Diane or Creamy mushroom
sauce. Served with glazed vegetables & Williams potatoes

OR

Prime beef filet with foie gras, mushrooms & truffle oil. Our
mouth-watering prime filet pan-fried, layered on top of a
baguette, foie grass, mushrooms and truffle oil. Topped with
mushroom truffle sauce, served with Williams potatoes and
seasonal fresh crispy vegetables

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Forest fruit cheesecake

OR

Banana Toffee with vanilla ice cream

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Coffee & Petit Fours

€66.00 Per Person

BBQ Buffet

Salad Buffet

Tomato slices, spring onions, feta

cheese and olive oil

Greek Salad

Green Salad tossed with Ranchero

Dressing

Tzatziki

Tahini salad

Coleslaw

Pineapple

Taramosalada

Guacamole with pomegranate

Honey Mustard Dressing, Balsamic

Vinaigrette, Mayonnaise Dressing,

Marie Rose Sauce

Hot Dishes

Marinated Grilled Chicken Fillet

Mini Pork Fillets

Grilled mini beef steaks

Bourbon Glazed Rib Eye steaks

Grilled Lamb Chops

Homemade burgers

Maple horseradish rubbed ribs

Lemon & herb Grilled King Prawns

Salmon & scallop kebabs

Chicken Satay with peanut sauce

Bbq haloumi & vegetable kebabs

(zucchini, cherry tomato, bell peppers
drizzled with olive oil, oregano & paprika)

Baked Potatoes

Potato wedges
Grilled Tomatoes
Grilled Vegetables
Corn on the cob
Marinated Grilled Mushrooms

Sauces and Relishes

Creamy Mushroom Sauce
Roasted shallots &
Muscat Gravy
BBQ Sauce
Rosemary Garlic sauce
Pepper sauce

Bread Basket

Selection of Homemade Rolls, Grilled
Pita Bread, Cyprus Bread with Olive &
Oregano

Hot Desserts

Warm Apple Pie with Vanilla Ice Cream

Cold Desserts

Fresh Fruit tarts with pastry cream
Red velvet
Raspberry Cheesecake
Choux
Mini Creme brulee
Fresh Fruits in Season

€66.00 Per Adult

€33.00 per Child