



## Staff Party Menu A

### Starter

*Classic Bruschetta topped with peppery Goat's Cheese flakes*

### First Course

*Lemony Mint Risotto with sweet Pumpkin and Camembert*

*Or*

*Potato Gnocchi farcie with Shrimps, Zucchini and Lobster Cream*

### Main Course

*Rosemary Pork Medallions on a bed of French toast  
and Black Truffle Sauce*

*Or*

*Chicken Breast stuffed with Sun-Dried Tomatoes,  
Thyme and Mozzarella*

*Or*

*Fillet of Salmon crusted in Sesame,  
served on a bed of Broccoli purée*

*\*\*\**

*All mains are served with seasonal  
Vegetables and sauté Potatoes*

### Dessert

*Selection of Gateaux, Ice Creams  
or fresh Fruit Salad*

*Price: €20.00 per person*





## Staff Party Menu B

### Starter

*Selection of Bruschetta and Garlic Bread*

### First Course

*Deep fried Lamb and Artichoke Arancini,  
served with a Cherry Tomato fondue*

*Or*

*Home made Tortellini farcie with Duck Breast,  
Gammon and Marsala,  
served with Orange Sauce*

### Main Course

*Grilled Ribeye topped with Rocket Leaves, Parmesan shavings  
with French Dressing*

*Or*

*Crispy Duck Breast set on a Pomegranate and Walnut Sauce,  
garnished with Honey Roast Pear*

*Or*

*Pan fried Calamari rings with White Wine and fine Herbs,  
set on a bed of Couscous Paella with Seafood*

*\*\*\**

*All mains are served with seasonal  
Vegetables and sauté Potatoes*

### Dessert

*Selection of Gateaux, Ice Creams  
or fresh Fruit Salad*

*Price: €25.00 per person*

