



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

