



SET MENU A

Appetizer

Starter

Pea and Ham Hock Soup

Or

Penne with homemade sundried tomato pesto

Or

Deep fried Calamari pieces, served with a sweet chili sauce

Main Course

Chicken Pieces hunter's style

Or

Slow roasted Pork loin served with Pork jus

Or

Local Sea Bream (Awrat) with Basil Oil

Served with Potatoes and Vegetables

Homemade Dessert

Chocolate Profiteroles

Coffee

Price - €18.00 per person



SET MENU B

Appetizer

Starter

Cream of Cauliflower Soup

Or

Risotto with Napoli Salami, Artichokes Hearts, Kalamata olives,
fresh Cream and Mascarpone Cheese

Or

Homemade fish patties, served on a crispy salad

Main course

Grilled Chicken Breast with mushrooms red wine jus

Or

Slow Roasted Pork Belly, served with an Apple puree

Or

Fillets of Sea Bass with shellfish veloute

Served with Potatoes and Vegetables

Homemade Dessert of the Day

Coffee

Price – €21.50 per person



SET MENU C

Appetizer

STARTER

Potato and Leeks soup

Or

Risotto with prawns tails, Spinach leaves and cream cheese

Or

Boneless Quails stuffed with chestnuts and raspberries
served on mixed salad and mango chutney

Main Course

Stuffed Chicken Breast with Cream Cheese and spinach leaves, served with mushroom jus

Or

Medallions of Rib eye steak served with a red onion sauce

Or

Salmon fillet with dill and mustard cream

Served with Potatoes and Vegetables

Homemade Dessert of the Day

Coffee

Price - €26.00 per person



SET MENU D

APPETIZER

STARTER

Roast Pumpkin Soup and Saffron Oil

Or

Octopus Carpaccio served on a Rucola salad with homemade lemon oil

Or

Chicken liver terrine, served on a mixed salad leaves and red onion chutney

Main Course

Pan Fried Barbary Duck Breast with Orange and honey Sauce

Or

Rib Eye steak, Surf And Turf style, served with Prawns and grain mustard cream Sauce

Or

Fresh Local fillet of Sea Bass with sweet pepper and marjoram Veloute

Served with Potatoes and Vegetables

Homemade Dessert of the Day

Coffee

Price - €29.00 per person



SET MENU E

Appetizer

STARTER

Fresh Mussel Chowder

Or

Ravioli stuffed with Lobster served with prawn bisque

Or

Garganelli tossed in strips of beef fillet, sweet peppers, leeks and beef jus

Main Course

Pot Roast Guinea fowl with orange, chestnuts and Sultanas

Or

Trio of Pork – Slow roasted pork Belly, local Pork fillet and Pork Cheeks, served with a homemade fig sauce

Or

Fillets of Meagre (Gurbell) cooked al cartoccio

Served with Potatoes and Vegetables

Homemade Dessert of the day

Coffee

Price - €37.00 per person



SET MENU F

Appetizer

STARTER

Thick Fish Soup

Or

Ravioli Stuffed with Lamb served with a Thyme Butter Sauce

Or

Roasted vegetable and local cream cheese Tian

Main Course

Chicken and Lobster meat with oyster mushroom and Cream Sauce

Or

Lamb Cutlets with mint and Rosemarie jus

Or

Scottish Salmon fillets stuffed with fresh Crab meat, served with a mussel veloute

Served with Potatoes and Vegetables

Homemade Dessert of the day

Coffee

Price - €42.00 per person