

# MOTHER'S DAY MENU

8<sup>th</sup> May 2022

## Antipasti

An array of antipasti, mezes and tapas accompanied by a vast selection of crispy and composed salads made from local and international produce, including also a selection of dressings, oils and condiments prepared by our Garde Manger Chef

## Cheese & Meat Table

Selection of local and foreign cheeses, Italian cured meats and a variety of grilled vegetables

Selection of dips, complemented with olives and sundried tomatoes, crispy crackers grissini and a variety of Maltese bread, ciabattas, ftiras and freshly baked focaccias

## Soup Tureen

Cauliflower and truffle soup accompanied with croutons

## Pasta Station

Gnocchi sorrentina

Macaroni tossed in rich beef ragout & mushrooms

Linguine prawn bisque & seafood

## Indian Station

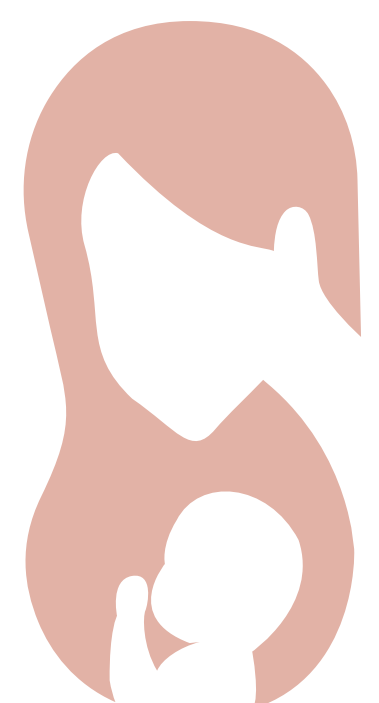
Homemade lamb koftas with minted yogurt and pita

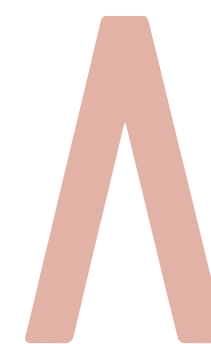
Chicken tikka masala

Beef madras

Deep fried samosas

Coriander rice





### **Carvery Course**

Salmon & spinach en croute  
Roasted chuck of beef served with mushroom ragout  
Slow roasted pork with fresh thyme and served with jus

### **Main Course**

Grilled sea bream with lemon pepper & caper salsa  
Spiced rubbed roast chicken  
Duck confit with honey and hoi sin sauce  
Caramelized onion and goats cheese tart

Roast potatoes with fresh herbs  
Panache of fresh vegetables  
Mushroom and pea rice

### **Kids' Favorites**

Chicken goujons, sausage rolls and smiles  
Selection sweets

### **From Our Pastry Counter**

Selection of panna cottas & French pastries  
Selection of tarts, brownies, cakes & gateaux  
Imqaret & churros  
Fresh carved fruit

A selection of tempting sweet delights including homemade puddings, tarts and gateaux freshly baked at our patisserie.