

Antipasti

An array of mezes, antipasti, tapas and salads served with chilled sauces and oils (V) (H) (N)

Sushi Station

A selection of sushi featuring Salmon and tuna nigiri, Vegetable maki (V) Smoked salmon and avocado California, Spicy egg California (V) and Steamed salmon with oyster sauce

The Soup Kettle

Roasted carrot and fennel soup (V) Hot and sour soup with noodles and prawns

Pasta Station

Penne with creamy forest mushroom sauce (V) Spaghetti vongole with white wine and garlic Tortellini tossed in a spinach and pancetta cream Ricotta and chicken canelloni

Carvery & Rotisserie

Roast rib of beef served with its own gravy Italian porchetta

Accompaniments

Bouquetiere of vegetables (V) Roast potatoes with garlic and rosemary (V)

Live Cooking Middle Eastern Stall

Chicken doner kebab Gozleme bread with condements (V)

Indian Stall

Lamb rogan josh kashmini; spicy slow cooked lamb curry

Baked grouper cooked with a blend of mustard seeds and fresh mango in coconut milk

Bombay potato; fried potatoes with nigella seeds, onions and tomatoes (V)

Aaloo gobi; steamed cauliflower cooked in fresh tomatoes, cumin and coriander (V)

Bagari baingan; fried cubed aubergines with onions, tomatoes, desiccated coconut, crushed peanuts and cumin (V)

Steamed rice (V)

International Cheese Board

Served with a selection of biscuits (N), grissini (N) and dried fruits

Selection of tempting delights (N)

A selection of pastries, cakes and flans, creams, sauces, coulis and seasonal fresh fruit (N)

V- vegetarian option, H- healthy option, N - traces of nuts

Flavours kitchen uses nuts on a regular basis and to this effect we cannot guarantee items to be nut free.

Should you have any food allergies, please inform our server, immediately.

FLAVOUR

Adults at €32.00 Teens 13 to 17 years at €23 Children up to 12 years eat for free