

AX

The
PALACE
★★★★★

FESTIVE
MENU

Make Moments Matter

this Christmas



THE FESTIVE FEAST



(ASSISTED BUFFET MENU)

ANTIPASTO COUNTER

Freshly prepared salads and antipasti including crisp salads, natural and compound salads, cold cuts and shellfish, complemented with sauces, dressings, herb oils and vinegars



SOUP AND PASTA

Forest mushroom soup, garlic cheese croûtes
Roast pumpkin soup, infused with star anise

Casarecce funghi di bosco and pancetta
Penne with shellfish and fish, cherry tomatoes and zucchini, tossed in a white wine broth

served with Parmesan shavings and rucola



CARVERY

Roast turkey with festive chipolata sausages, own jus and cranberry sauce



THE HOT COUNTER

Baked stone bass, shellfish cream sauce
Braised beef bourguignon with red wine rosemary and shallots
Couscous and bean tagine
Festive market vegetables
New potatoes



THE FESTIVE FEAST



TEMPTASIAN TABLE

Fried prawn cracker
Vegetable samosas
Thai chicken curry
Singaporean fried noodles and Japanese fried rice



THE CHEESE BOARD

Parmesan, blue vein, local peppered and white sheep cheese served with water biscuits and grapes and home chutney



DESSERT

A selection of dessert including Christmas log, Christmas pudding with brandy sauce, white chocolate panna cotta, passion fruit tart, vanilla profiteroles, pear frangipane tart, chocolate Sacher cake, apple crumble, fresh fruit salad, served with fresh cream, mango coulis and berry compote

Coffee and mince pies

€34.95 PER PERSON

**Including free flow of Palazzo Capua wine,
beer, soft drinks and water (during meal)**

Beverage upgrade to Gavi, Chianti wine and Cisk beer at €5.00

Complimentary parking, subject to availability

All our menus are sample menus since we use the freshest produce so some menu items may change accordingly