

Tabloid Friday Dinner Menu

Plated Antipasto

Speranza Maltese Appetiser (Serves two)

Local pork and coriander smoked sausage, farmer's dried goat's cheese, marinated olives, sundried tomatoes, reduced tomato paste, bean paté and olive oil

Or

Octopus fingers

Marinated and grilled octopus fingers with pesto dressing

Or

Soup

Ham hock minestrone soup

From the buffet

Pasta

Ravioli pasta filled with ravioli and parsley topped with fresh tomato sauce
Maltese style baked pasta

Carvery

Roast pork with sausage filling

Main Courses

Grilled tuna with a tomato & caper salsa
Fried rabbit with red wine & garlic sauce
Grilled chicken escalope
Ricotta and mixed herbs stuffed marrows
Cabbage and bacon soufflé
Roast potatoes with fennel and tomato

Cheese board

A variety of hard, semi hard and soft cheeses
served with water biscuits, grissini, home made chutneys, nuts and grapes

Dessert

Date pie, honey rings, strawberry cake, Maltese kannoli, Coffee layer gateaux
fresh fruit display, nougat

Adults €29.95, Children (7-12yrs) €13.00
Including ½ wine, water and coffee

Tabloid Saturday Dinner Menu

Plated Antipasto

Fritto misto (serves two)

Prawns, octopus and seasoned calamari fritti, tartar sauce and lemon

Or

Arancini

Fried arborio rice balls with truffle and Parmesan

Or

Soup

Prawn and tomato bisque with pesto croûtes

From the buffet

Pasta

Ricotta mushroom & pancetta cannelloni

Casarecce with shellfish and fish, cherry tomatoes and zucchini tossed in a white wine broth

Speciality station

Mussel Mariniera

The carvery

Stuffed whole duck with star anise jus

The hot dishes

Seared salmon and grilled swordfish set on braised carrots, sweet corn and Kaffir lime velouté

Peppered grilled beef medallions with blue cheese fondue and caramelized shallots

Wild mushroom quiche with honeyed roasted sweet potatoes

Panache of Vegetables

Duchesse Potato

Cheese board

A variety of hard, semi hard and soft cheeses

served with water biscuits, grissini, home made chutneys, nuts and grapes

From the pastry section

Dessert table including mousses, fruit flans, gateaux, pies, fresh fruit salad and more complimented with fruit coulis and fresh cream

Ice-Cream parlour

Including a selection of ice creams and sorbets, nuts and mixed fruits, chocolate fountain, pancakes and waffles

Adults €29.95, Children (7-12yrs) €13.00

Including ½ wine, water and coffee

Tabloid Sunday Dinner Menu

Plated Antipasto

Greek meze (serves two)

Kalamata olives, stuffed vine leaves, marinated feta cheese, hummus, baba ganoush served with pita bread

Focaccia

Parmigiano and San Daniele ham

Or

Soup

Mushroom Soup with Green Pesto Croûtes

From the buffet

Pasta & Rice

Paella Valenciana

With green peppers, chicken, pork and shellfish flavoured with saffron

Paccheri

Pulled rabbit, peas, mushrooms and creamed jus

From Hot Counter

Swordfish pan fried with peppers, olives and tomato sauce

Slow roast Veal with Parma Ham and Dijon mustard jus

Traditional Lamb Stew slow cooked with onions, carrots, red wine and mint

Pumpkin, walnut and blue cheese tart

Grilled Mediterranean vegetables

Baked potatoes with onions and tomato chunks

Cheese board

A variety of hard, semi hard and soft cheeses

served with water biscuits, grissini, home made chutneys, nuts and grapes

From the pastry section

Dessert table including mousses, fruit flans, gateaux, pies, fresh fruit salad and more complimented with fruit coulis and fresh cream

Adults €29.95, Children (7-12yrs) €13.00
Including ½ wine, water and coffee