

## **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 €32.95, 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 Mariniere

##### **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 €32.95, 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 €32.95, Children (7-12yrs) €13.00**

**Including ½ wine, water and coffee**