

Sparkling Weekend Brunch

BEVERAGES

Bottomless Prosecco, Bellini, Mimoma & Water

THE TABLE

Bakeries

Traditional Bread with local olive oil, green olives & tomato spread
French butter wholemeal Croissants with Emmenthal and honey
Zatar Croissants with 'prosciutto cotto'
Smoked Cheddar Scones with assorted 'Gozo' marmalades
Bagels with Smoked Salmon and cream cheese

Fruits & Muesli

Assorted Fresh whole seasonal fruit & Fresh fruit salad in ginger syrup
Stewed winter fruit compote & Bircher Muesli with prunes

Cold Cuts & Fish

Whole leg of Ham, wholegrain mustard, caper-berries & pickled eggs
Charcuterie board, grissini, balsamic pickled onions
Chicken liver pate, red currant jelly
Hot Smoked Salmon, tartare sauce
Shrimps with cocktail sauce
Marinated Green shell Mussels, confit garlic and parsley

Soup, Salads & Cheese

Soup of the day
Beetroots with green apple and Herrings
Mixed leaves, Greek Salad, Quinoa Salad, Tomato Salad
Hummus with pitta bread
Dolcelatte 'al cucchiaio' served with Medjool dates & Pear chutney

HOT DISHES - *choose one*

Roast Joint *carved at the table*
Mushrooms on toast, poached egg, sauce hollandaise
Confit Duck leg, creamed Savoy cabbage & bacon
American pancake with maple syrup, bacon, brie, prunes
Smoked Haddock with steamed new potatoes, parsley butter
Grilled beef Sirloin with tomato, sauce au poivre

DESSERT - *choose one*

Orange and Cinnamon Savarin, orange curd, Cointreau ice cream
Blueberry cheesecake, lemon sorbet
Chocolate and peanut parfait, warm chocolate sauce
Live Crêpes Station – *condiments from our Pastry chef*

€38 per person

€75 per person includes Bottomless Baron de Rothschild NV Champagne