



Christmas Eve



IL- MERILL RESTAURANT

BUFFET DINNER

An assortment of European cold cuts, meat & fish terrines, cured marinated seafood, marinated vegetables & pickles.

A Selection of fresh composed salads, sauces and dressings.

A selection of European cheeses, dry fruits & nuts, and a selection of breads from our bread corner.



Soup

Cauliflower cream with smoked sweetcorn accompanied with chiffonade of fried chorizo cream of white beans, leeks & langoustine

Pasta

Mexican lasagne with beef chunks sweetcorn tomatoes finished with red Lester cream sauce
Strozzapredi with salmon chiffonade of roquette, cherry tomatoes and basil salsa rosa

Grill

Grilled beef entrecôte with a wild & porcini mushrooms cream sauce
Grilled chicken breast with tarragon cream sauce

Carvery

Roast leg of lamb dusted with French mustard served with grapes, prune reduction
Roasted guinea fowl in wine and herbs served with last-lick sauce
Seared pine smoked pork leg served with an apple & mango pure

Fish


Steamed dentici fillet served with a fish casserole and tomatoes saffron fish velouté
Seared sea bream set on a minted rice served with a rich vinaigrette
Grilled ahi tuna with black onion seeds & sesame seeds served with poké sauce

*baked potatoes Gratin
fried cube potatoes with a rich onion relish
sesame and butter glazed parsnips and carrots
honey glazed Brussel sprouts
Indian 'Aloo gobi' rice*

Dessert & Cheese Table

Treat yourself to our mouth-watering, freshly made Cakes and Pastries, traditional mince pies & Christmas pudding.

An array of local & Euro cheese, accompanied by a selection of biscuits.
Fresh seasonal fruit.



€36 per person. Children (6-11 years) €18 per child. Children under the age of 5 years are FREE of charge.



Includes half a bottle of foreign wine & water per person, along with unlimited beverages from the beverage station. Live Entertainment.

