



G3 GROUP

# Festive Banquets

2024 - 2025



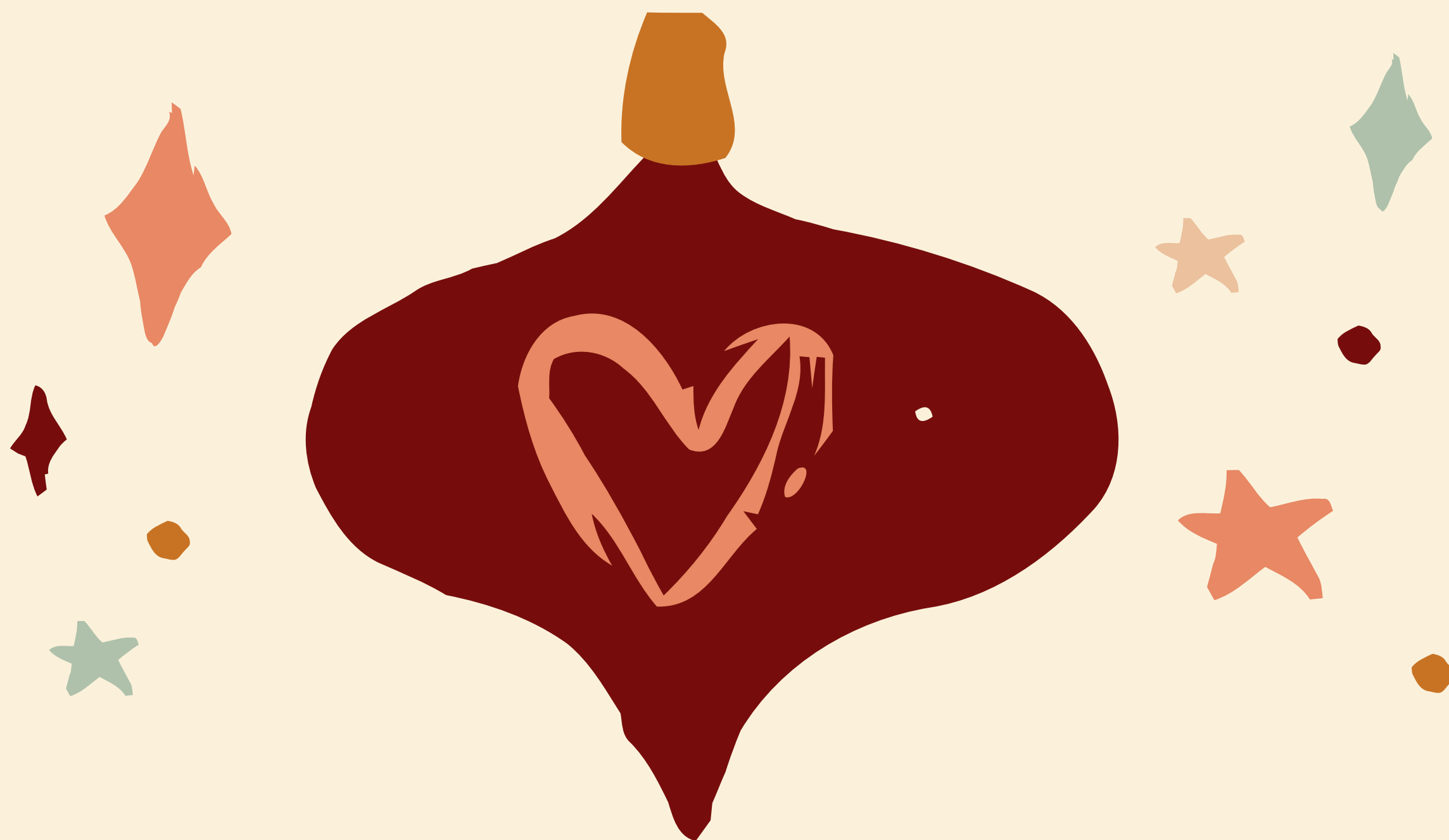
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# BUFFET MENU A

Adults: € 31.50 Children aged 5-12: 50% discount

Includes unlimited beverages: wine, beer, soft drinks, mineral water and hot beverages




## Antipasto

A selection of creative salads, marinated vegetables and various seafood, shellfish and cured fish complemented with terrines, roulades, and pâtés. Indulge in our charcuterie section with freshly cut salami and meat cuts, accompanied with typical Mediterranean condiments

## Soup

**Cream of Zucchini & Celeriac**   
Complimented with black sesame seeds crostini

## Starters


**Mussels & 'Nduja Carnaroli**   
Mussel meat, cherry tomatoes, 'Nduja Calabrese, spring onions

**Sausage Ragù Rigatoni**  
Sicilian sausage meat, bay leaves, red wine, carrots, tomato sauce & D.O.P Parmigiano


**Truffle Mushroom Potato Gnocchi**   
Brown mushrooms, truffle paste, cream, hazelnuts


## Main Dishes

**Scottish Salmon Steaks**  
Herb crust, dill & cream sauce

**Sous Vide Chicken Breast**   
Pistachios, rosemary, cranberries and cream sauce

**Rabbit Legs**  
Light tarragon jus, bacon, prunes

**Local Pork Belly**   
Apple and caramelized onion compote, red wine jus

**Slow Cooked Beef Brisket**   
Red wine jus, black peppered mash, char grilled leeks, sesame seeds

## Vegan

Tempura Cauliflower & Turmeric Sauce   
Grilled Broccoli & Almonds 

## Kids Favourites

Selection of pizzas  
Chicken nuggets with chips

## Potatoes & Vegetables

Roasted baby potatoes  
Potato wedges  
Steamed seasonal vegetables

## Desserts

Treat yourself to our dessert section prepared by our in-house Pastry Team and enjoy an array of puddings, mousses, chocolate bite treats, decorative desserts, Christmas treats and chocolate fountain

**Selection of Local & International Cheese Cuts**  
Served with home-made chutneys, crackers, flavoured grissini and pickled vegetables

For lunch a minimum of 50 persons applies | In case of dinner no minimum applies

 Denotes vegetarian dishes  Denotes vegan dishes  Denotes items prepared without any gluten containing ingredients

Whilst every effort is taken to ensure that these items are gluten free, the environment in which these items are prepared is not free from gluten, nuts, seeds, or lactose, therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our team regarding the potential of food allergies. Please feel free to seek advice from our server/s as regards to which food cannot be consumed, if you have allergies or intolerances.

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# BUFFET MENU B

Adults: € 31.50 Children aged 5-12: 50% discount

Includes unlimited beverages: wine, beer, soft drinks, mineral water and hot beverages



## Antipasto

A selection of creative salads, marinated vegetables and various seafood, shellfish and cured fish complemented with terrines, roulades, and pâtés. Indulge in our charcuterie section with freshly cut salami and meat cuts, accompanied with typical Mediterranean condiments

## Soup

**White Cabbage & Swede** (V) (T) (G)  
Complimented with sundried tomato focaccia

## Starters

**Spaghetti Clams & Octopus**  
Cherry tomatoes, clams, octopus, clam meat, herb emulsion

**Pulled Duck Paccheri**  
Pulled duck, red wine reduction, tomato sauce

**Ravioli di Ricotta** (V)  
Sweet pumpkin, pitted olives, yellow tomatoes, baby spinach, cream

## Main Dishes

**Tuna Steaks**  
Cherry tomato, capers, black olives, English parsley

**Chicken Drumsticks**  
Coated In lemon pepper crust, char grilled leeks

**Lamb Leg** (G)  
Ras el Hanout spiced, carrot & onion chutney, lamb jus

## Sweet & Sour Pork

Fried pork tossed in pineapple, carrots, bell peppers, sweet and sour sauce

## USDA Beef Rump

 (G)

Slow cooked in its own jus, potato mash, roasted onions

## Vegetable Spring Rolls

 (V)

Served with a home-made sweet chili salsa

## Vegan

Curried Lentil and Beans Casserole (V) (T) (G)

Poached Beetroots & Green Beans and Sesame Seeds (V) (T) (G)

## Kids Favourites

Selection of pizzas  
Chicken nuggets with chips

## Potatoes & Vegetables

Roasted baby potatoes  
Fries  
Steamed seasonal vegetables

## Desserts

Treat yourself to our dessert section prepared by our in-house Pastry Team and enjoy an array of puddings, mousses, chocolate bite treats, decorative desserts, Christmas treats and chocolate fountain

## Selection of Local & International Cheese Cuts

Served with home-made chutneys, crackers, flavoured grissini and pickled vegetables

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# BUFFET MENU C

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## Antipasto

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## Soup


**Yellow Lentil & Winter Vegetable Soup**  
Complimented with herbed croutons

## Starters


**Spiced Tiger Prawns & Cherry Tomatoes Linguine**  
Light tomato sauce, cherry tomatoes, spiced prawns

**Duck Gua Bao**  
Pulled duck, leeks, carrots, cucumbers, Hoisin sauce

**Risotto Cacio, Pepe e Guanciale**  
Pecorino Reggiano, black pepper, guanciale

**Paccheri al Pistacchio di Pesto**   
Roasted pistachios, basil & Parmigiano pesto

## Main Dishes

**Coconut Black Shell Mussels**   
Lemon grass, sesame seeds, cherry tomatoes, white wine

**Filletts of Nile Perch**   
Creamy bisque, seaweed, buckwheat

**Turkey Leg**   
Cinamon apple compote, figs, cream

## Pork Belly Porchetta

Garlic butter, rosemary, pork jus

## Leg of Lamb



Mild spiced, lamb jus, pomegranate couscous

## Roast of Beef Sirloin

Forest mushrooms, red wine jus, crispy onions

## Vegan

Tempura Artichokes & Smoked Tomato  

Poached Curried Brussel Sprouts   

## Kids Favourites

Selection of pizzas  
Chicken nuggets with chips

## Potatoes & Vegetables

Salted baby potatoes  
Triple-cooked hand cut fries  
Braised sweet wine red cabbage

## Desserts

Treat yourself to our dessert section prepared by our in-house Pastry Team and enjoy an array of puddings, mousses, chocolate bite treats, decorative desserts, Christmas treats and chocolate fountain

## Selection of Local & International Cheese Cuts

Served with home-made chutneys, crackers, flavoured grissini and pickled vegetables

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# SET MENU A

€ 27.00 per person



## Starter

### Local Rabbit Croquette

Tomato and balsamic chutney, and peppered goat's cheese

OR

### Baked Camembert

Blue berries compote, maple syrup, candied pistachios

OR

### Gnocchi al Pesto Genovese

Basil pesto, Parmigiano Reggiano and pine nuts

## Main Course

### Chicken Milanese

Crusted in breadcrumbs, served with rocket leaves, Parmesan cheese, and lemon juice

OR

### Ossobuco

Veal chunks braised in liquor, mashed potatoes and fried egg

OR

### Aubergines Parmigiana

Grilled aubergines, tomato sauce, Parmigiano Reggiano, Fior di Latte Mozzarella

tosca

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# MEAT FEAST

€ 40.00 per person



## Pre-Starter

### Sicilian Sausage Arancini

Smoked tomato, crispy kale, and Mozzarella di Bufala foam

## Trio Pasta to Share

### Garganelli alla Salsiccia

Slow cooked Italian sausage ragù, white wine, cream, and Pecorino Reggiano

### Rigatoni alla Sorrentina

Fresh tomatoes, Scamorza cheese, and basil leaves

### Ravioli Cacio e Pepe

Pecorino Romano, black pepper, hazelnut oil

## Meat Board to Share

### Pork Belly Porchetta

Filled with garlic butter, pistachios and rosemary

### Slow Cooked USDA Beef Ribs

Cooked overnight in its own jus

### USDA Grain-Fed Beef Bavette

Rocket leaves, cherry tomatoes, Grana Padano

## Dessert

### Deep-Fried Date Fritters

Served with Traditional 'Gelato Nanna'

tosca

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# SET MENU B

€ 37.00 per person



## Starter

### Mussels alla Puttanesca

Garlic, olives, red chili, white wine

OR

### Pappardelle Burratina e Guanciale

Guanciale, burratina, and pistachios

OR

### Beef Tartare Black Angus

Beef tartare, egg yolk purée, and milk bread

## Main Course

### Brown Meagre

Mussel & Chorizo velouté, creamy cabbage and Chorizo

OR

### Duck Breast

Duck leg croquet, duck jus, rainbow carrots

OR

### Lamb Rump

Sage butter, mashed potatoes, sweet pumpkin, and a red wine jus

## Dessert

### Ruby Chocolate Fondant

Served with vanilla ice-cream

tosca

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# SET MENU C

€ 44.00 per person



## Pre-Starter

### Smoked Burrata

Balsamic pearls, basil leaves

## Starter

### Risotto Gamberoni

Prawn Bisque, local prawns, seaweed

OR

### Beef Short Ribs Ravioli

Porcini infused cream, hazelnuts,  
Parmigiano crisp

## Main Course

### Wild Sea Bass

Wetted spinach, creamy cider leeks, clams

OR

### Veal Sirloin

Caramelized balsamic onion,  
creamy potato, broccolini

OR

### Grain Fed Beef Ribeye

Polenta, bok choy, jus

## Dessert

### Baked Ricotta Cheesecake

Digestives, vanilla and local ricotta cheese

tosca

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# SET MENU D

€ 48.00 per person Children aged 5-12: 50% discount



## Starter

### Beef Short Rib Tortellini

Smoked cheddar emulsion, field mushrooms, hazelnut crumble

OR

### Warm Caesar Salad

Chicken terrine, Caesar dressing, baby gem lettuce, duck prosciutto

OR

### Sweet Potato Velouté

Potato and chorizo beignet, brown butter

## Main Course

### Baby Chicken Schnitzel

Smoked Maltese sausage, sweet corn, potato and celeriac ragoût, jus

OR

### Fish of the Day

Cauliflower & hazelnut velouté, artichokes, mint oil

OR

### Beef Short Rib

Bacon cassoulet, creamed potatoes, crispy onions, jus

## Dessert

### Coconut Pannacotta

Served with stewed fruit

OR

### Chilled Chocolate Fondant

Served with mixed nuts and golden raisins



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# SET MENU E

€ 55.00 per person Children aged 5-12: 50% discount



## Starter

**Foie Gras & Local Chicken Liver Pâté**  
Focaccia, pear chutney

OR

**Sea Bass & Local Prawn Gyoza**  
Prawn tartare, prawn dashi, cucumber, tapioca crisp

OR

**Cacio e Pepe Aged Acquerello Risotto**  
Puffed buckwheat

## Main Course

**Braised Saddle of Lamb**  
Courgettes, red pepper purée, chickpea panisse, black olive jus

OR

**Fish of the Day**  
Tomato & basil velouté, courgettes, broccoletti, creamed potatoes

OR

**Grilled Beef Rib Eye**  
Textures of mushroom, garlic butter, rösti potatoes

## Dessert

**Snickers**  
Peanut, caramel, milk ice-cream

OR

**Cherry & Vanilla Cheesecake**  
Coconut crumble, cherry ripple ice-cream



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# SET MENU F

€ 65.00 per person Children aged 5-12: 50% discount



## Snacks to Share

Duck Prosciutto, Sesame Seeds, Pear  
Tomato and Mozzarella Beignet   
Smoked Salmon Rösti, Kale

## Starter

### Grilled Scottish Scallops

Cauliflower purée, teriyaki glaze,  
savoury crumble, smoked oil, potato

OR

### Asparagus & Local Peppered Cheeselet Tart

Basil pesto, sourdough crisp, petite salad

OR

### Carbonara Scarpinocc

Aged Pecorino, guanciale, egg yolk purée

## Main Course

### Duck Breast

Sweet potato, raisins, duck leg sausage,  
hoisin glaze, jus

OR

### Fish of the Day

Jerusalem artichoke and caviar velouté,  
broccoletti, creamed potatoes

OR

### Grilled Fillet of Beef

Rösti potato, Diane sauce, asparagus

## Dessert

### Dark Chocolate Delice

Poached pears, pistachio ice-cream

OR

### Tiramisù Tart

Whipped mascarpone & coffee mousse,  
chocolate ice-cream



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**SOLANA**  
HOTEL AND SPA

**DOMS**  
BY ASSORTO

tòsca

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**G3**  
GROUP