

Alps Valentine's Menu

Antipasti:

An array of Mediterranean mezes, lavish antipasti, assaggi, platters, Italian salamis with homemade chutney, tapas, natural and composed salads served with dressings & infused oils.

Sushi and fish station

A selection of sushi featuring a display of different nigiri and a selection of maki served with wasabi, soy & pickled ginger.

Baker's Corner:

Assorted crusty rolls, ciabatta, multi grain, focaccia & Maltese bread.

From the Soup Kettle

traditional fish soup with fish chunks garlic crostini
roasted celeriac soup with olive oil croutons (v)

Pasta Station

potato gnocchi
with gorgonzola cream and crushed walnuts (v)
cassarecce al o scoglio
black mussels , chilli, garlic, cherry tomato, with wine and fresh herbs

Carvery station

Crispy Rubbed pork shoulder.
With crackling peppers, salt

Slow roast beef
Yorkshire pudding & mushroom and port cream

Main course

Grilled swordfish
caper, kalamata olives, onions, garlic, tomato & fresh herb

Chicken tikka masala
simmered in spices tomato & cream.

Turkey caramelized chestnuts
pan fried turkey with cyder cream.

Pizza al taglio (v)
Mozzarella, cherry tomato, asparagus & figs

Vegetable biryani (v)
aromatic rice with vegetables and spices

Seasonal root vegetables (v)

with cumin seeds & garlic

Mediterranean vegetable caponata (v)

Roast new potato (v)

with garlic and thyme.

Dauphinoise potato (v)

in a creamy and nutmeg

Ethnic station

Spicy chicken shawarma

served with pitta bread, couscous, spicy sauce, minted yoghurt & humus.

tajin lamb

slow cooked lamb with vegetables and dried fruit

falafel (v)

dried chickpea cakes with parsley

brick

pastry filled with potato and tuna onions parsley and eggs.

Kiy mali pide

stuffed with meat, onions & garlic.

Borek (v)

stuffed with ricotta, spinach parsley and herbs. (v)