

# EASTER SUNDAY

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## *Buffet Lunch*



SCIROCCO RESTAURANT

€65 p.p.

1300hrs onwards

Kids Animation

Free flow of wine & water

Parking

*Le* **MERIDIEN**  
ST. JULIANS HOTEL & SPA

## ANTIPASTI

Indulge yourself in a feast of mouth-watering winter salads & antipasti, terrines and verrines, salumeria corner, King Prawns and shellfish mezes, "LM make your own salad corner", all complemented by our home-made selection of infused oils and vinaigrettes.

## SUSHI CORNER

A delectable selection of freshly prepared sushi & nigiri.

## LE BOULANGERIE

An array of freshly baked savoury pies and tarts, Mediterranean focaccia's and flavoured breads.

## SOUPS

Cream of roasted butternut squash and honey, pea and goats cheese garni

Local grouper and clam chowder, wild mint aromas

## PASTA CORNER

Tossed pasta with pulled chicken, Portobello mushrooms, hazelnuts and herb cream

Cannelloni filled with Black Angus beef ragout, slow cooked in a basil tomato fondue

Garganelle pasta with prawns, cherry tomatoes and preserved lemon, tossed in a light bisque

## ASIAN WONDERS

A selection of oriental textures and flavours including Barbary duck spring rolls, vegetable samosas, fried prawns, chicken satay skewers, Thai cigars, vegetable filo rolls, and shrimp wontons, all complemented with dressings and condiments.

## THE CARVING BOARD

Slow roasted leg of lamb rubbed with rosemary smoked Maldon salt, wholegrain mustard jus

Thyme and truffle seared Black Angus Beef rib-eye, reduced port wine glaze

## MEATS, FISH & GARNI

Duo of pressed pork belly and braised local pork cheeks, bean cassoulet, glazed apples

Traditional local rabbit stew, garlic confit, crispy onions, curry emulsion

Pan seared local Meagre, roasted tomatoes, celery shavings, parsley veloute

Calamari and prawns stir-fry, black bean and cashew nuts noodles

Tossed mussels Marinieres, celery, leeks and ginger liquor

Cardamom Rice Biryani (V)

Cauliflower and spinach savoury custard tarts (V)

Panache of seasonal Vegetables

Pomme Dauphinoise: sliced potatoes slow cooked in a garlic, thyme and parmesan infused cream

Traditional Oven-baked new-potatoes with wild local fennel and rock salt

## KIDS' TREATS

Breaded fish fillets

Mini beef burgers

Tossed pasta in a cheese cream sauce

French fries

Sweet Candies

## LMSJ CHEESE SELECTION

A Selection of Local and International from soft to hard cheeses, grapes, nuts, homemade chutneys, grissini and water biscuits.

## 5-STAR SWEETS

An array of made-with-love sweet delicacies proudly prepared by our chefs; mousses, cakes, gateaux, tarts, LM eclairs, Bread and Spiced butter pudding, Easter Figolli, Hot Cross Buns and much more to pamper yourself with