

Easter Buffet Lunch at Ta' Cenc Il-Kantra Lido

ANTIPASTI

*Trio of marinated fish: Prawns marinated in oil and lemon;
Salmon seasoned
with juniper berries; Swordfish with pistachio granules
Sweet and sour tuna caponata with toasted almonds
Tyrolean speck meatballs with pineapple
Vegetable and barley tabbouleh
Zucchini parmigiana
Fresh ricotta pie on a bed of vegetables*

FIRST COURSE

*Aubergine roulades with spaghetti scented with basil and
salted ricotta shavings
Risotto with prawn and lemon pesto*

SECOND COURSE

*Grouper steaks with herbed breadcrumbs and poppy seeds 'au gratin'
Braised lamb with bell peppers
Stewed pork cheeks with beer*

*Anna potatoes
French-style peas*

DESSERT

Pastry buffet



PRICE: €40.00