

SUNDAY LUNCH BUFFET



ANTIPASTO

Charcuterie Selection

Salami, Parma ham, cured meats and chorizo, served with grapes and walnuts.

Dips & Pâtés

Maltese bigilla, chicken liver pâté, anchovy and tuna pâté, and baba ganoush with tahini and smoked raisins.

Breads & Galletti

A selection of freshly baked breads and traditional Maltese water crackers.

Salad Selection

Avocado salad, Moroccan couscous, potato and pancetta salad, Thai beef salad, Tom Yam salad, blue cheese and pear salad, and more.

Japanese Selection

Sushi and sashimi, accompanied by oils and dressings.

SOUP KETTLE

Roasted Pumpkin Soup

Served with walnut and chilli-oil focaccia.

PASTA STATION

Wild Mushroom & Brie Lasagne (V)

Layers of pasta, wild mushrooms and creamy Brie.

Butternut Squash Risotto (V)

Finished with pumpkin seeds and crumbled feta.

Ricotta & Spinach Ravioli (V)

Sage butter, cherry tomatoes..

CARVING STATION

Slow-roasted Leg of Local Pork

Mustard-scented jus and apple sauce.

Roasted Beef Chuck Roll

Red wine sauce and Yorkshire puddings.

VEGETARIAN • (VGN) VEGAN

Please speak to a member of our team if you have any allergies or dietary requirements.





FROM THE CHAFING DISHES

Grilled Sea Bream

Saffron and claw velouté with buttered greens.

Grilled Pork Neck

Mustard-scented velouté, crispy kale and crumbled Maltese gbejna.

Coq au Vin

Braised chicken thighs in a red wine, mushroom and pancetta ragù.

Confit Duck Legs

Braised red cabbage with apple and cinnamon.

Accompagnments

Roast potatoes; Lyonnaise potatoes; buttered mixed vegetables; roasted carrots and parsnips.

ETHNIC MIDDLE EASTERN SECTION

Lebanese Moussaka

Aubergine and chickpeas simmered in a spiced tomato sauce with fresh parsley.

Beef Kafta

Minced beef, spices and coriander, served with tabbouleh salad and minted yoghurt.

Falafel

Served with spiced peperonata, flatbread and sumac yoghurt.

Chicken Shish Kebabs

Served with pitta bread and a choice of sweet or spicy sauce.

CHEESE STATION

Local & International Cheeses

Served with breads, biscuits, vegetable crudités, jams and chutneys.

PASTRY CORNER

Homemade Desserts

A tempting selection of Sachertorte, chocolate mousse, tarts, flans, panna cotta, local kannoli, creams and coulis.

Chocolate Fountain

Served with marshmallows and freshly carved fruit.



Adults: €38.00

Children: €18.00 (6 to 12 years)

OPENING HOURS: 12:30 – 15:00

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Verdi
ST GEORGE'S BAY MARINA

BAYVIEW
RESTAURANT