

Christmas Eve

DINNER MENU

Fish Display

Norwegian Smoked Salmon & Smoked Trout
Prawn Cocktail with Quail Eggs & Thousand Island Dressing
Whole Poached Salmon with Salmon Medallions
Octopus Carpaccio enriched with Capers, Pink Pepper, Olive Oil & Lemon
Prawns in Crispy Filo Pastry with Sweet Chilli Sauce
Seafood Terrine with Plum Jam

Meat Display

Smoked Duck with Cranberry Sauce
Prosciutto di San Daniele with Exotic Fruits
Foie Gras Parfait with Raspberry
Game Terrine with Dried Fruits & Chestnuts

Vegetable Display

Green & White Asparagus with Hollandaise Sauce
Marinated Grilled Vegetables
Tomato & Halloumi Mint Platter

Caviar Selection

Selection of Caviar
Salmon Caviar, Seaweed Caviar
Tobiko with a selection of Vegetarian Caviar & Condiments
(Blinis, Melba Toast, Yellow Eggs, White Eggs, Capers, Parsley,
Sour Cream, Lemons)

Live Asian Station

Peking Duck with Hoisin Sauce in a Mandarin Pancake

Sushi Selection

Maki

California Maki

Yasai Tempura

Crab Stick, Avocado, Cucumber with Mayonnaise & Masago

Prawn & Red Pepper Tempura Maki with Sakura Denbu

Finely chopped Spicy Tuna with Spring Onions

Tamagoyaki, Salmon, Poached Prawns & Inari with Mayonnaise

Nigari

Sake Salmon

Maguro Tuna

Sushi Ebi Prawns

Sashimi

Sake Salmon

Maguro Tuna

Salads

Traditional Greek Salad

Crispy Greens with Avocado, Walnuts, Goat's Cheese,

Cherry Tomatoes & Grilled Vegetables

Beetroot Salad with Celery, Orange Segments & Walnuts

Wood-smoked Apple Waldorf Salad with Raisins, Yoghurt & Mayonnaise

Rocket Salad with Sun-dried Tomatoes, Dried Figs,

Pomegranates, Walnuts & Parmesan Cheese

Beef Noodle Salad with Cashew Nuts, Mango & Sesame Oil

Mixed Garden Greens with Cherry Tomatoes & Kefalotyri Slivers

Green Beans with Julienne Bell Peppers & Spring Onions

Iceberg Lettuce Salad with Parmesan Cheese, Cherry Tomatoes,

Crispy Bacon Bits & Garlic Croutons

International & Local Cheese Board with Dried Fruits & Nuts

Soft, Hard & Semi-Soft Cheeses with Assorted Nuts,

Lavash, Crackers & Fruit Jams

Soup

Celeriac & Chestnut Soup

Carving

Roast Turkey with Cranberry Sauce
Five-Bone Rib of Beef with Truffle Sauce & Béarnaise Sauce
Suckling Pig with Apple Sauce

Main Dishes

Roast Sea Bass & Salmon on Leek Compote, Tomato & Cilantro Salsa
Grilled Breast of Chicken on Grilled Vegetables, Red Wine Sauce
Slow-cooked Roast Duck on Cabbage Confit with Orange Sauce
Seared Pork Tenderloin on Mushroom Ragoût, Truffle Sauce
Beef Tenderloin Medallion infused with Green Peppercorns
Rack of Lamb with Herb Crust on Eggplant Caviar with Thyme Sauce
Winter Vegetables
Roast Pumpkin with Goat's Cheese Crumble
Cyprus Roast Potatoes
Rice Stuffing

Pasta Station

Baked Spinach & Goat's Cheese Cannelloni with Tomatoes
Linguine with Smoked Salmon, Artichokes, Capers, Dill,
Martini Cream Sauce

Desserts

Baked Mango Tart , Pears in Marsala Wine
Mixed Berry Charlotte , Carrot Cake
Chestnut Parfait , Crunchy Caramel Tart
Black Forest Gateau, Anise & Ginger Panna Cotta
Lemon Spicy Tartaletes, Chocolate Bûche de Noël
Red Velvet Bûche de Noël, Chestnut & Caramel Bûche de Noël
Christmas Cake, Melomakarona,
Kourabiedes, Kourabiedes with Dates,
Christmas Pudding, Chocolate Lava Cake
Apple & Cinnamon Crumble
Tropical & Seasonal Fruits

Adults €85.00 / Children €42.50