

# New Year's Eve

## DINNER BUFFET MENU GOLF CLUBHOUSE

### *Cold Display Platters*

Tuna Tataki with Miso Sauce on Seaweed Salad  
Marinated Green Mussels with Mango Vinaigrette  
Poached Decorated Salmon with Chilli Mayonnaise  
Selection of Fresh Oysters with Condiments  
Beef Carpaccio with Wild Rocket, Wholegrain Mustard, Capers,  
Parmesan Cheese, Olive Oil & Lemon  
Mozzarella & Tomato Platter  
Marinated Green Asparagus Platter

*A wide selection of Sushi Atelier to include:*  
Hosomaki, Uramaki, Nigiri, Sashimi

### *Soup*

Roasted Potato & Leek Soup

### *Salads*

Tomatoes, Red Onions, Peppers & Fresh Mint  
Barbeque Seafood, Green Mango Salad  
Beetroot Salad with Yoghurt, Lime, Walnuts, Celery  
Caesar Salad with Chicken, Parmesan Slivers, Heirloom Tomatoes,  
Garlic Croutons  
Winter Salad with Mixed Greens, Pomegranates, Mango, Walnuts,  
Cherry Tomatoes  
Spinach with Orange & Grapefruit Segments, Grilled Vegetables,  
Walnuts & Goat's Cheese  
Rocket, Sun-dried Tomatoes, Roasted Pine Nuts & Parmesan Cheese  
Traditional Cyprus Salad with Cucumber, Tomatoes, Feta, Black Olives,  
Green Peppers, Radish, Extra Virgin Olive Oil  
Wild Marinated Mushrooms with Extra Virgin Olive Oil & Lemon

## *Carvery*

Black Angus Rib Eye Beef with Béarnaise Sauce, Pepper Sauce,  
selection of Mustards  
Honey-glazed Gammon with Pineapple Sauce  
Roast Leg of Lamb, Thyme Jus

## *Live Pasta Station*

Create your own Pasta with a wide variety of Toppings, Sauces & Pastas

## *Main Courses*

Veal Striploin on Seafood Creamed Polenta, Garlic Veal Jus  
Marinated Grilled Chicken Breast with Lime & Ginger on Grilled Vegetables  
Pan-fried Supreme of Duck with Creamed Savoy Cabbage, Orange Sauce  
Citrus Crusted Fillet of Salmon & Sea Bass on Fennel Ragoût,  
Wholegrain Mustard Sauce  
Pork Tenderloin on Asparagus with Gorgonzola Sauce  
Spinach & Ricotta Cannelloni with Creamy Tomato Sauce  
Wild Mushroom & Saffron Rice  
Baby New Potatoes  
Seasonal Vegetables

## *Desserts*

Praline Brownies, Choux Pyramid, Macaroons, Opera Cake,  
Tiramisu, Exotic Fruit Tart,  
Bitter Chocolate Mousse, Pistachio Panna Cotta,  
Blackcurrant Cheesecake,  
Chocolate Truffles, Assortment of Chocolate Pralines, Mille-Feuille,  
White Chocolate Mousse with Rum, Strawberry Pavlova, Cherry Trifle,  
Soft Chocolate Tartaletes, Lime & Mango Semifreddo,  
White & Dark Florentines,  
Milk Chocolate with Amarena Cherries,  
Chocolate Parfait with Italian Meringue,  
Kourabiedes, Kourabiedes with Dates

Exotic & Seasonal Fresh Fruits

International & Local Antipasti  
Cheese Platter with Dried Fruits & Nuts

*Adults €110.00 / Children €77.00*