



Christmas Day Lunch

Buffet Menu

Salads

Traditional Village Salad with Romaine Lettuce, Cucumber, Tomatoes,
Feta Cheese, Black Olives, Capers
Radicchio, Chicory, Chicken Fillet with Baby Pears & Blue Cheese
Cauliflower Florets with Black Olives & Tahini
Marinated Fish & Seafood Salad
Turkey Salad with Chestnuts, Dried Figs, Cranberry Dressing
Tomato, Mozzarellini & Basil Salad
Traditional Caesar Salad
Wild Rocket, Sun-dried Tomatoes, Pine Nuts, Kefalotyri Salad
Grilled Baby Potatoes with Fried Pancetta & Black Olive Rings

Fish Display

Marinated Prawns with Chilli Mayonnaise
Crab, Shrimps & Avocado, Wasabi Mayonnaise Sauce
Marinated Salmon Gravlax with Citrus
Smoked Halibut with Sour Cream

Meat Display

Cyprus Traditional Smoked Pork Chiromeri with Sweet Melon
Chicken Terrine with Pistachios & Prunes, Cranberry Jam
Foie Gras Ganache
Slow-cooked Pork Loin with Apple Sauce

Vegetable Display

Asparagus Tart
Stuffed Vegetarian Vine Leaves with Yoghurt Dip
Tomato & Feta Cheese with Olive Oil & Oregano





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Sushi Selection

Maki

Rainbow Maki Poached Prawns, Salmon, Tuna, Marlin, Ebiko Maki
Smoked Salmon Philadelphia Roll with Cream Cheese & Avocado
Spicy Negi Toro Maki with Minced Tuna, Spring Onions & Layu
Futo Maki Tamago Yaki, Salmon, Poached Prawns & Inari Mayonnaise
California Maki Crab Stick, Avocado, Cucumber, Mayonnaise & Masago
Yasai Tempura Maki, Mixed Vegetable Tempura, Roasted Sesame Seeds

Nigari

Sake Salmon
Maguro Tuna

Sashimi

Sake Salmon
Maguro Tuna

Live Station

Bao Buns with Duck Confit

International & Local Cheese Board with Dried Fruits & Nuts

Soft, Hard & Semi Soft Cheese with Assorted Nuts,
Lavash, Crackers & Fruit Jams

Soup

Smoked Parsnip Soup with Five Spices





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Carvery

Slow-roasted Pork Kare with Nama Sauce
Salmon en Croûte with Champagne Sauce
Slow-roasted Turkey with Cranberry Sauce

Main Dishes

Beef Tenderloin Medallion on Poker di Funghi Ragoût, Calvados & Prune Sauce
Grilled Corn-fed Baby Chicken on Grilled Vegetables with Vierge Salsa
Traditional Cyprus Lamb Souvla with Oregano
Slow-cooked Veal Fillet on Herbed Polenta with Mustard Sauce
Pan-fried Black Cod with Asparagus Fricassee, Truffle White Wine Sauce
Boiled Vegetables
Brussels Sprouts
Oriental Rice
Dauphinoise Potatoes

Pasta Station

Spinach & Ricotta Ravioli with Creamy Tomato Sauce
Casarecce with Taleggio, Fontina & Mascarpone Cheese au Gratin

Desserts

Baked Blueberry Cheesecake, Strawberry Charlotte, French Apple Tart,
Raspberry Tart, Forest Fruit Parfait, Caramel Banoffee, Chocolate Oreo Cake,
White Star Anise with Caramel Bûche de Noël, Pralina Bûche de Noël,
Pistachio Cups, Mousse, Chocolate Ganash Cake, Ginger Crème Brûlée,
Orange Chocolate Cake, Cassis Tart, Christmas Cake, Melomakarona, Kourabiedes,
Kourabiedes with Dates, Christmas Cookies, Pear Crumble,
Exotic & Seasonal Fresh Fruits

Adults €78.00 / Children €39.00

