



Christmas Eve Dinner

Buffet Menu

Salads

- Traditional Greek Salad
- Spinach with Avocado, Walnuts, Goat's Cheese, Cherry Tomatoes & Grilled Vegetables
- Beetroot Salad with Celery, Orange Segments, Walnuts & Grated Feta Cheese
- Smoked Wood 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
- Marinated Mushrooms à la Grecque
- Caesar Salad with Chicken, Cherry Tomatoes, Parmesan Slivers, Garlic Croutons

Fish Display

- Poached Decorated Salmon with Chilli Mayonnaise
- Nova Smoked Salmon & Smoked Trout with Dill Savoy Yoghurt Sauce
- Prawn Cocktail with Quail Egg & Thousand Island Dressing
- Octopus Carpaccio enriched with Capers, Pink Pepper, Olive Oil & Lemon
- Boiled King Prawns with Sweet Chilli Sauce
- Seafood Terrine with Plum Jam

Meat Display

- Smoked Duck with Blood Orange Sauce
- Prosciutto di San Daniele, Exotic Fruit
- Foie Gras Parfait with Raspberries
- Game Terrine with Dried Fruits & Chestnuts

Vegetable Display

- Green & White Asparagus, Hollandaise Sauce
- Marinated Grilled Vegetables
- Tomato, Halloumi Cheese & Mint Platter





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Caviar Section

Selection of Caviar

Salmon Caviar, Seaweed Caviar

Tobiko with a selection of Vegetarian Caviar & Condiments

(Blinis, Melba Toast, Yellow Egg, White Egg, Capers, Parsley, Sour Cream, Lemons)

Sushi Selection

Maki

California Roll - Prawns, Avocado & Mango

Dynamite Roll - Salmon Skin, Mango & Cucumber

Tuna Roll - Tuna Loin, Mango with Spicy Mayonnaise

Farmer's Maki - Mixed Vegetable Tempura

Santa Maki - Fresh Salmon, Cream Cheese & Lettuce

Tamago Futo Maki - Freshly Baked Eggs, Prawns, Tuna & Cucumber

Nigari

Sake Salmon

Maguro Tuna

Sushi Ebi Prawn

Sashimi

Sake Salmon

Maguro Tuna

Live Asian Cooking

Pekin Duck with Hoisin Sauce in a Mandarin Pancake

International & Local Cheese Board with Dried Fruits & Nuts

Soft, Hard & Semi Soft Cheese with Assorted Nuts,

Lavash, Crackers & Fruit Jams

Soup

Celeriac & Chestnut Soup





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Carvery

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

Main Dishes

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

Pasta Station

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

Desserts

Red Velvet Lollies, Almond Lollies, Jack Daniels Chocolate Lollies, Pears in Marsala Wine,
Rum Chocolate Mousse, Green Tea with Yuzu Miral,
Carrot Cake, Chestnut Parfait, Crunchy Caramel Tart, Black Forest Gateau,
Anise & Ginger Panna Cotta, Lemon Spicy Tartallete, 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 €90.00 / Children €45.00

