



# International Christmas Day Lunch

## Buffet Menu

### Soup

Cream of Pumpkin Soup with Homemade Crunchy Croutons

### Salads & Cold Appetizers

Traditional Village Salad  
Marinated Baby Vegetables, Feta Cheese Flakes  
Wild Mushrooms, Virgin Olive Oil & Lemon, Fresh Herbs  
Pickled Red Beetroots with Coriander & Orange Segments  
Fresh Burrata & Heirloom Tomatoes, Basil Leaves, Genoa Pesto Sauce  
Iceberg Lettuce, Blue Cheese & Dried Fruits, Cashew Nuts, Sun-dried Tomatoes,  
Honey Balsamic Vinaigrette  
Chargrilled Asparagus with Crispy Pancetta  
Chicken Breast, Mixed Apples, Celery, Lettuce Leaves, Julienne of Carrots,  
Walnuts, Yoghurt Dressing  
Quinoa Salad with Lemon & Honey Dressing  
Atlantic Baby Prawns & Cocktail Sauce in shot glasses  
Arugula Salad garnished with Parmesan, Toasted Pine Nuts & Semi-dried Tomatoes

### Display

Beef Carpaccio, Truffle Sauce, Quail Eggs  
Norwegian Smoked Trout with Capers & Lemon Segments  
Marinated Green Mussels

### Sushi Station

A selection of Uramaki, Hosomaki & Nigiri Rolls  
Pickled Ginger, Wasabi





# International Christmas Day Lunch

## Buffet Menu

### Live Carvery

Prime Roast Beef with Béarnaise Sauce  
Traditional Christmas Roast Turkey with Rice Stuffing  
Herbed Gravy Sauce  
Honey-glazed Whole Gammon & Apple Sauce

### Live Pasta Station

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

### Hot Specialties

Medallions of Beef, Mushroom Ragoût, Caramelised Shallots, Port Wine Sauce  
Pork Scaloppini, Caper & Lemon Cream Sauce  
Herb-crusted Lamb Chops & Apple, Gravy  
Norwegian Salmon Medallions & Maple Sesame Glaze  
Roasted Calamari Tentacles & Fresh Fava Beans  
Rettangoli Pasta filled with Salmon & Dill served in White Wine Cream Sauce  
Long Grain Wild Rice & Brunoise Vegetables  
Rosemary-scented Baby Potatoes  
Butter-glazed Harvest Vegetables





# International Christmas Day Lunch

## Buffet Menu

### Desserts

Christmas Pudding with Brandy Sauce  
Apple Crumble  
Lime & Banana Roulade  
Creamy Pistachio Tart  
Kiwi Tart  
Irish Coffee Cake  
Opera Cake  
Apricot & Pistachio Mousse Cake  
Tiramisu  
Green Tea & Raspberry Cake  
Lime Yoghurt Mousse Cake  
Mixed Fruit Breton Tart  
Strawberry & Pistachio Fraisier Cake  
Lemon Meringue Tart  
Lime & Banana Cake  
Green Tea Choux  
Chocolate Sachertorte Cake  
Pistachio Cheesecake  
Lime Yoghurt Panna Cotta

### Christmas Delights

Melomakarona  
Kourabiedes  
Finikota  
Christmas Cake

International & Local Meat & Cheese Board  
Crackers, Grissini, Marmalade, Dried Fruits & Nuts

### Platter of Seasonal Fresh Fruits

Adults €78.00 / Children €54.60

