

Christmas Day Buffet Menu

Aphrodite Hills Hotel

From The Sea

Marinated Salmon Gravlax

Smoked Halibut

Crab, Prawns & Avocado, Wasabi Mayonnaise Sauce

Breaded Prawns with Chilli Mayonnaise

From The Earth

Foie Gras Ganache

Chicken Terrine with Pistachios

Slow-Cooked Pork Loin with Apple Sauce

Traditional Cyprus Smoked Pork Chiromeri with Sweet Melon

Vegetable Selection

Tomato & Feta Cheese with Olive Oil & Oregano

Stuffed Vine Leaves with Yoghurt Dip

Asparagus Tart

Sushi Selection

Maki

Rainbow Maki Poached Prawn, Salmon, Tuna, Marlin, Ebiko Maki,

Philadelphia Roll, Smoked Salmon with Cream Cheese, Avocado

Spicy Negitoro Maki, Spicy Tuna, Minced Spring Onions & Layu,

Futomaki, Tamagoyaki, Salmon, Poached Prawn & Inari Mayonnaise

California Maki Crab Stick, Avocado, Cucumber,

Mayonnaise & Masago

Yasai Tempura Maki, Mixed Vegetable Tempura, Roasted Sesame Seeds

Nigiri

Sake Salmon

Maguro Tuna

Sashimi

Sake Salmon

Maguro Tuna

Live Station

Bao Buns with Duck Confit

Salads

Marinated Fish & Seafood Salad

Turkey Salad with Chestnuts, Dried Figs, Cranberry Dressing

Tomato & Mozzarella Basil Salad

Cauliflower Florets with Black Olives & Tahini

Traditional Caesar Salad

Radicchio, Chicory, Chicken Filet with Baby Pears & Blue Cheese

Wild Rocket, Sun-Dried Pine Nuts, Kefalotyri Salad

Village Salad

Grilled Baby Potatoes with Fried Pancetta & Black Olive Rings

International and Local Cheese Board with Dried Fruit & Nuts

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

Lavash, Crackers & Fruit Jams

Soup

Pumpkin Soup

Carvery

Baron of Lamb with Rosemary Jus

Salmon Coulubiatic with Champagne Sauce

Roasted Turkey with Cranberry Sauce

Pasta Station

Spinach Ricotta Ravioli with Creamy Tomato Sauce

Casarecce with Taleggio, Fontina & Mascarpone Cheese au Gratin

Main Dishes

Tenderloin of Beef on Poker Di Funghi Ragoût, Calvados & Prune Sauce
Grilled Breast of Chicken on Grilled Vegetables
Pork Fillet on Herbed Polenta with Honey & Mustard Sauce
Broiled Sea Bass with Asparagus Fricassee, Truffle Aroma
Winter Vegetables
Brussels Sprouts
Leek & Feta Pie
Oriental Rice
Cyprus Roast Potatoes

Desserts

Exotic Fruit Charlotte, Doukissa, French Apple Tart, Strawberry Tart,
Forest Fruit Parfait, Profiteroles, Chocolate,
White Chocolate with Limoncello Bûche de Noël, Praline Bûche de Noël,
Pistachio Tartlets, Mango Mousse, Chocolate Ganache Cake,
Pistachio Crème Brûlée, Chocolate Walnut Cake
Caramelised Mixed Nut Tart, Christmas Cake, Melomakarono, Kourabiedes,
Kourabiedes with Dates, Christmas Cookies, Pear Crumble,

Exotic & Seasonal Fresh Fruits

ADULT €70 | CHILDREN €35