

Christmas Eve Buffet Menu

Aphrodite Hills Hotel

From the Sea

Whole Poached Salmon with Salmon Medallions
Prawns in Crispy Filo with Sweet Chilli Sauce
Norwegian Smoked Salmon & Smoked Trout
Seafood Terrine
Prawn Cocktail
Octopus Carpaccio

From the Earth

Game Terrine with Dried Fruits & Chestnuts
Foie Gras Parfait
Smoked Duck with Cranberry Sauce
Prosciutto San Daniele, Exotic Fruit

Vegetable Selection

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

Caviar Section

Selection of Caviar
Sevruga, Capelin, Salmon Caviar, Seaweed Caviar
Tobiko with a selection of Vegetarian Caviar & Condiments

Sushi Selection

Maki

California Maki
Yasai Tempura
Crab Sticks, Avocado, Cucumber with Mayonnaise & Masago
Prawn & Red Pepper Tempura Maki with Sakura Denbu
Finely Chopped Spicy Tuna with Spring Onions
Tamagoyaki, Salmon, Poached Prawns & Inari with Mayonnaise

Nigiri

Sake Salmon
Maguro Tuna
Sushi Ebi Prawns

Sashimi

Sake Salmon
Maguro Tuna

Asian live

Peking Duck in a Mandarin Pancake

Salads

Mixed Garden Greens with Cherry Tomatoes & Kefalotyri Slivers
Green Beans with Julienne Bell Peppers & Spring Onions
Crispy Greens with Avocado, Walnuts, Goat Cheese,
Cherry Tomatoes & Grilled Vegetables
Beetroot Salad with Celery, Orange Segments, Walnuts
Apple Waldorf Salad
Traditional Caesar Salad
Rocket & Parmesan Salad
Greek Salad
Beef Noodle Salad

International and Local Cheese Board with Dried Fruit & Nuts

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

Soup

Celeriac Soup

Carving

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

Pasta Station

Spinach Ricotta Cannelloni

Linguine with Smoked Salmon, Artichokes, Capers, Dill, Martini Cream Sauce

Main Dishes

Pan-Fried Breast of Chicken on Grilled Vegetables, Red Wine Sauce

Broiled Sea Bass & Salmon on Leek Compote, Tomato & Cilantro Salsa

Pan-Fried Pork Tenderloin on Mushroom Ragoût, Truffle Sauce

Beef Tenderloin Medallion infused with Green Peppercorn Sauce

Slow-Cooked Roast Duck on Cabbage Confit with Orange Sauce

Traditional Oven-Baked Lamb

Winter Vegetables

Artichokes & Zucchini

Cyprus Roast Potatoes

Rice Stuffing

Dessert

Baked Cherry Tart, Pears in Red Wine, Mixed Berry Pavlova,

Carrot Cake, Chestnut Parfait, Crunchy Caramel Tart, Black Forest Gateau,

Anise & Ginger Panna Cotta, Spicy Lemon Tartelette, Chocolate Bûche de Noël,

Red Velvet Bûche de Noël, Chestnut & Caramel Bûche de Noël,

Christmas Cake, Melomakarono, Kourabiedes, Kourabiedes with Dates,

Christmas Pudding, Chocolate Lava Cake

Tropical & Seasonal Fruits

ADULTS €80 | CHILDREN €40