

New Year's Eve Dinner Buffet Menu

Aphrodite Hills Hotel

From the Sea

Tuna Tataki
Marinated Green Mussels
Poached Decorated Salmon
Marinated King Prawn Pyramid with Garnish
Smoked Salmon Rose
Sea Bass & Salmon Terrine
Seared King Scallop with Mango Relish

From the Land

Beef Carpaccio
Antipasti Platter
Smoked Duck Breast
Game Terrine, Prunes & Apricots, Fig Marmalade
Truffle Foie Gras & Foie Gras Terrine

Vegetable Selection

Mozzarella & Tomato Platter
Roasted Zucchini Wedges
Marinated Green Asparagus Platter
Quiche Lorraine

Sushi Selection

Maki

New Year's Day Rainbow Maki,
Colourful Triangle Maki of Mixed Sliced Fish with Wasabi Cream
California Maki Crab Stick, Avocado, Cucumber with Mayonnaise & Masago
Smoked Salmon Philadelphia Rolls with Cream Cheese,
Avocado & Cucumber
Spicy Negitoro Maki, Spicy Tuna Minced with Spring Onions & Layu
Dynamite Futomaki, Tamagoyaki, Salmon,
Poached Prawn & Inari with Mayonnaise
Yasai Tempura Maki, Mixed Vegetable Tempura with Roasted Sesame Seeds
Kappa Maki, Cucumber Maki,
Inari Maki, Braised Sweet Tofu Maki




Sushi Selection

Nigiri

Sake Salmon

Sushi Ebi Prawn

Maguro Tuna



Sashimi

Sake Salmon

Maguro Tuna

Cold Live Station

Section of Fresh Oysters & Station with Condiments

Cocktail Sauce, Tartar Sauce

Salads

Tomatoes, Red Onions, Peppers & Fresh Mint

Barbeque Seafood, Green Mango Salad

Beetroot Salad

Caesar Salad with Chicken

Spring Salad

Spinach with Orange & Grapefruit Segments, Grilled Vegetables,


Walnuts & Goat Cheese

Rocket, Sun-Dried Tomatoes, Roasted Pine Nuts & Parmesan

Coleslaw Salad

Village Salad

Marinated Mushrooms







International and Local Cheese Board with Dried Fruit & Nuts

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

Lavash, Crackers & Fruit Jams

Soup

Parsnip Soup



Carving

Beef Rib Eye with Béarnaise Sauce, Pepper Sauce, Assorted Mustards
Honey Glazed Gammon with Pineapple Sauce
Roast Lamb Leg, Thyme Jus

Pasta Station

Spinach Ricotta Cannelloni with Creamy Tomato Sauce
Casarecce with Mushrooms, Rocket, Tomatoes & Cream

Main Courses

Veal Strip Loin on Lobster Cream Polenta, Garlic Veal Jus
Marinated Grilled Chicken Breast with Lime & Ginger on Grilled Vegetables
Pan-Fried Supreme of Duck with Creamed Savoy Cabbage, Orange Sauce
Citrus Crusted Fillet of Salmon & Sea Bass on Fennel Ragoût, Grain Mustard Sauce
Pork Tender Loin on Asparagus with Gorgonzola Sauce
Wild Mushroom & Saffron Rice
Cake Potatoes
Spinach Soufflé
Winter Vegetables

Desserts

Chocolate Brownies, Pyramid of Caramel Bites, Macaroons, Opera Cake, Tiramisu,
Exotic Fruit Tart, Bitter Chocolate Mousse, Cinnamon Panna Cotta,
Black Currant Cheesecake, Chocolate Truffles, Assortment of Chocolate Pralines,
Mille-Feuille, White Chocolate Mousse with Rum, Strawberry Pavlova, Cherry Trifle,
Soft Chocolate Tartlet, Semifreddo Lime & Mango, White & Dark Florentines,
Milk Chocolate with Amarena Cherries, Chocolate Parfait with Italia Meringue,
Kourabiedes, Kourabiedes with Dates,
Chocolate Fountain with a Condiment of Fruit Skewers,
Macaroons & Marshmallows
Crêpes Suzette
Exotic & Seasonal Fresh Fruits

ADULTS €140 | CHILDREN €70