

# New Year's Day Buffet Menu 2023

## Golf Clubhouse

Selection of Homemade Specialty Breads & Rolls  
Carrot Soup scented with Ginger, Herbed Croutons

## Salads & Cold Appetizers

Quinoa Salad with Wakame, Mango, Avocado, Honey & Lime Dressing  
Greek Salad, Tomatoes, Tri-Coloured Peppers, Red Onions, Cucumber, Crumbled Feta  
Roasted & Marinated Baby Vegetables, Pesto, Balsamic Glaze  
Wild Mushrooms & Artichokes, Virgin Olive Oil & Lemon, Fresh Herbs  
Asian Noodle Salad with Sesame-Crusted Tuna  
Italian Mozzarella & Garden-Fresh Tomatoes, Genoa Pesto Sauce  
Cucumber Julienne, Traditional Greek Yoghurt & Mint  
Smoked Applewood Chicken Breast & Red Delicious Apples,  
Celery, Lettuce Leaves, Julienne of Carrots, Walnuts, Yoghurt Dressing  
Baby Atlantic Prawns, Lettuce & Shellfish Sauce  
Goat Cheese Salad with Mixed Greens, Fresh & Semi-Dried Tomatoes, Dried Fruits, Cherry Vinaigrette  
Baby Arugula, Parmesan, Toasted Pine Nuts & Pomegranates

## Display

Octopus Carpaccio, Lemon Segments, Capers, Roasted Red Peppers, Olive & Lemon Sauce  
Whole Poached Salmon with Cucumber Scales  
Norwegian Smoked Salmon with Caper & Lemon Segments  
Prosciutto e Melone

## Sushi Station

A selection of Maki & Nigiri Rolls

## Carvery Station

Slow-Roasted Beef Tenderloin, Béarnaise Sauce  
Roasted Suckling Pig, Wholegrain Mustard Sauce  
Lamb Leg & Mint Sauce

## Live Pasta Station

A wide variety of Sauces & Pastas

## Hot Specialties

Roast Prime Beef, Mushroom Duxelles, Red Wine Sauce

Turkey Roulade, Traditional Stuffing, Gravy

Pork Loin Scaloppini, Lemon Creamy Pesto Sauce, Fresh & Sun-Dried Tomatoes

Salmon Medallions, Julienne Vegetables & Teriyaki Sauce

Stuffed Baby Calamari, Saffron Sauce

Creamy Spinach & Mushroom Lasagne

Wild Rice & Macedonia Vegetables

Baby New potatoes scented with Fresh Herbs

Butter Glazed Seasonal Steamed Vegetables

## Selection of Desserts

Strawberry Cheese Cake, Praline Cake, Red Velvet Cake, Pistachio Crème Brûlée,

Bitter Chocolate Parfait, Mango & Strawberry Cake, Opera Cake, Wild Forest Fruit Mousse,

Lemon Meringue Tartelettes, Toblerone Soft Tart,

Peach Almond Tart, Florentines, Macaroons, Chocolate Truffles,

Red Cherry Semifreddo, Vanilla Cannoli, Napoleon Mille-Feuille, Kourabiedes with Dates,

Kourabiedes, Melomakarono, Caramel Bites, Exotic Fruit Tart,

Apple Crumble, Dark Chocolate with Orange Lava Cake

## Selection of Exotic & Seasonal Fresh Fruits

## Selection of International & Local Cheeses

Crackers, Grissini, Marmalade, Dried Fruits & Nuts

ADULTS €55 | CHILDREN €38.50