

New Year's Eve

DINNER BUFFET MENU

Fish Display

Poached Decorated Salmon with Chilli Mayonnaise
Marinated King Prawn Pyramid with Sweet Chilli Sauce
Tuna Tataki with Teriyaki Sauce on Seaweed Salad
Marinated Green Mussels with Garlic Mango Vinaigrette
Smoked Salmon Rose
Seafood Terrine
Seared King Scallops with Mango Relish

Meat Display

Smoked Duck Breast with Cranberry Sauce
Truffle & Foie Gras Terrine
Beef Carpaccio with Wild Rocket, Wholegrain Mustard, Capers,
Parmesan Cheese, Olive Oil & Lemon
Antipasti Platter
Game Terrine with Prunes & Apricots, Fig Marmalade

Vegetable Display

Marinated Green Asparagus Platter
Mozzarella & Tomato Platter, drizzled with Pesto
Roasted Zucchini Wedges
Quiche Lorraine

Cold Live Station

Section of Fresh Oysters & Station with Condiments
Cocktail Sauce, Tartar Sauce, Mignonette Sauce

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 & La-yu
Dynamite Futomaki Tamagoyaki, Salmon, Poached Prawns
& Inari with Mayonnaise
Yasai Tempura Maki, Mixed Vegetable Tempura with Roasted Sesame
Seeds
Kappa Maki, Cucumber Maki
Inari Maki, Braised Sweet Tofu Maki

Nigiri

Sake Salmon
Sushi Ebi Prawns
Maguro Tuna

Sashimi

Sake Salmon
Maguro Tuna

Salads

Traditional Cyprus Salad with Cucumber, Tomatoes, Feta Cheese,
Black Olives,
Green Peppers, Radish, Extra Virgin Olive Oil
Caesar Salad with Chicken, Cherry Tomatoes, Parmesan Slivers, Garlic
Croutons
New Year's Salad with Mixed Greens, Pomegranates, Mango,
Walnuts & Cherry Tomatoes
Tomatoes, Red Onions, Peppers & Fresh Mint
Marinated Wild Mushrooms with Extra Virgin Olive Oil & Lemon
Barbeque Seafood, Green Mango Salad
Beetroot Salad with Yoghurt, Lime, Walnuts, Celery
Spinach with Orange & Grapefruit Segments, Grilled Vegetables,
Walnuts & Goat's Cheese
Rocket, Sun-dried Tomatoes, Roasted Pine Nuts & Parmesan Cheese
Japanese Coleslaw Salad with Raisins

International & Local Cheese Board with Dried Fruits & Nuts

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

Soup

Wild Mushroom Soup with Truffle Oil

Carving

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

Main Courses

Roast Fillet of Salmon with Citrus Crust & King Prawns on Fennel
Ragoût, Saffron & Vanilla Sauce
Marinated Roasted Whole Chicken with Lime & Ginger on Grilled
Vegetables
Pan-fried Supreme of Duck with Creamed Savoy Cabbage, Wild Forest
Sauce
Slow-cooked Veal Striploin on Lobster Cream Polenta, Garlic & Veal Jus
Seared Pork Tenderloin on Asparagus with Gorgonzola Sauce
Wild Mushroom & Saffron Rice
Dauphinoise Potatoes
Spinach Soufflé
Grilled Winter Vegetables

Pasta Station

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

Desserts

Praline Brownies, Pyramid of Choux,
Macaroons, Opera Cake, Tiramisu,
Exotic Fruit Tart, Bitter Chocolate Mousse, Pistachio Panna Cotta,
Blackcurrant Cheesecake, Chocolate Truffles, Assortment of Chocolate
Pralines, Mille-feuille, White Chocolate Mousse with Rum,
Strawberry Pavlova, Cherry Trifle, Soft Chocolate Tartaletes,
Lime & Mango Semifreddo, White & Dark Florentines,
Milk Chocolate with Amarena Cherries,
Chocolate Parfait with Italia Meringue,
Kourabiedes, Kourabiedes with Dates,
Chocolate Fountain with Condiments of Fruit Skewers,
Crêpes Suzette,
Exotic & Seasonal Fresh Fruits

Adults €145.00 / Children €72.50