



New Year's Day

LUNCH MENU GOLF CLUBHOUSE

Soup

Roasted Pumpkin Soup scented with Maple

Salads & Cold Appetizers

Quinoa Salad with Wakame, Mango, Avocado, Honey & Lime Dressing

Greek Salad with Tomatoes, Tri-coloured Peppers, Red Onions, Cucumber, Crumbled Feta Cheese

Marinated Artichoke & Wild Mushroom Salad, Fresh Herbs

Sesame-crusted Tuna Tataki, with Yellow Noodles

Heirloom Cherry Tomatoes, Mixed Onions, Basil Pesto Sauce

Cucumber Julienne, Traditional Greek Yoghurt & Mint

Smoked Applewood Chicken Breast & Red Delicious Apples,
Celery, Lettuce Leaves, Julienne of Carrots, Walnuts, Yoghurt Dressing

Marinated Octopus & Yellow Lentils

Chèvre with Mixed Greens, Fresh & Semi-dried Tomatoes, Dried Fruits, Cherry
Vinaigrette

Baby Arugula, Parmesan Cheese, Toasted Pine Nuts & Pomegranates

Display

Peppered Beef Carpaccio, Rocket Leaves & Parmesan Cheese

Roasted & Marinated Baby Vegetables, Pesto, Balsamic Glaze

Whole Poached Salmon, Cucumber Scales

Norwegian Smoked Salmon with Capers & Lemon Segments

Prosciutto e Melone

Sushi Station

A selection of Uramaki, Hosomaki & Nigiri Rolls

Pickled Ginger, Wasabi





Canvery

Slow-roasted Beef Tenderloin, Béarnaise Sauce
Roasted Suckling Pig, Wholegrain Mustard Sauce
Leg of Lamb, Creamy Mint Sauce

Live Pasta Station

Create your own Pasta with a wide variety of Toppings, Sauces & Pastas

Hot Specialties

Prime Roast Beef, Mushroom Duxelles, Red Wine Sauce
Turkey Roulade, Traditional Stuffing, Gravy
Pork Loin Scaloppini, Lemon Creamy Pesto Sauce,
Fresh & Sun-dried Tomatoes
Sea Bass Medallions, Celeriac Purée, Spaghetti Vegetables, Miso Sauce
Stuffed Baby Calamari, Saffron Sauce
Gran Tortellini, Wild Mushrooms, Creamy Tomato Sauce with Fresh Herbs drizzled
with Pesto Oil
Baby New Potatoes scented with Fresh Herbs
Seasonal Steamed Vegetables, Butter Glazed
Jasmine Rice

Selection of Desserts

Baked Mango Tart, Pears in Marsala Wine, Mixed Berry Charlotte,
Carrot Cake, Chestnut Parfait, Crunchy Caramel Tart, Black Forest Gateau,
Anise & Ginger Panna Cotta, Lemon Spicy Tartaletes,
Chocolate Bûche de Noël, Red Velvet Bûche de Noël, Chestnut & Caramel Bûche de
Noël, Melomakarona, Kourabiedes, Kourabiedes with Dates,
Chocolate Lava Cake, Apple & Cinnamon Crumble

Tropical & Seasonal Fruits
Selection of International & Local Cheeses
Crackers, Grissini, Marmalade, Dried Fruits & Nuts

Adults € 75.00 / Children € 52.50

