

Christmas Day Lunch

Buffet Menu

Salads

Traditional Village Salad with Romaine Lettuce, Cucumber, Tomatoes, Feta Cheese, Black Olives, Capers
Romaine Lettuce, Radicchio, Chicory, Chicken Fillet with Baby Pears & Blue Cheese

Broccoli Florets with Roast Almond Flakes, Bell Peppers, Orange Sesame Dressing
Marinated Fish & Seafood Salad,
Turkey Salad with Chestnuts, Dried Figs, Cranberry Dressing, Avocado, Tomato & Mozzarellini, Pesto Sauce

Traditional Caesar Salad,
Wild Rocket, Sun-dried Tomatoes, Pine Nuts, Kefalotyri Cheese, Balsamic Vinaigrette,

Grilled Baby Potatoes with Fried Pancetta & Black Olive Rings

International & Local Cheese Board with Dried Fruits & Nuts
Soft, Hard & Semi Soft Cheeses with Assorted Nuts, Lavash, Crackers & Fruit Jams

Fish Display

Marinated King Prawn Pyramid with Sweet Chilli Sauce

Crab, Shrimps & Avocado, Wasabi Mayonnaise Sauce

Marinated Salmon Gravlax with Citrus

Smoked Halibut, Savoury Cream Dill Sauce

Meat Display

Traditional Cyprus Smoked Pork Hiomeri with Sweet Melon

Poultry Terrine with Pistachios & Prunes, Plum Jam

Foie Gras Ganache, Forest Fruit Aspic

Slow-cooked Pork Loin with Apple Sauce

Vegetable Display

Asparagus & Bacon Tart

Traditional Greek Dolmadakia with Yoghurt Dip

Tomato & Feta Cheese with Olive Oil & Oregano



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Sushi Selection

MAKI

Rainbow Maki Poached Prawn, Salmon, Tuna, Marlin, Ebiko Maki
Smoked Salmon Philadelphia Roll with Cream Cheese, Avocado
Spicy Negitoro Maki with Spicy Tuna minced with Spring Onions & Layu
Futomaki Tamagoyaki, Salmon, Poached Prawn & Inari Mayonnaise
California Maki Crab Stick, Avocado, Cucumber,
Mayonnaise & Masago
Yasai Tempura Maki, Mixed Vegetable Tempura, Roasted Sesame Seeds

NIGARI

Sake Salmon
Maguro Tuna

SASHIMI

Sake Salmon
Maguro Tuna

Live Station

Bao Buns with Duck Confit

Soup

Smoked Pumpkin Soup with Cinnamon

Carvery

Slow-roasted Pork with Commandaria Sauce, Apple Sauce
Salmon Coulibiac with Dill & Champagne Sauce
Roasted Turkey with Cranberry Sauce, Sage Sauce



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Main Dishes

Tenderloin of Beef on Wild Mushroom Ragoût, Black Truffle Sauce

Grilled Baby Chicken on Grilled Vegetables with Ladolemono

Lamb Souvla with Oregano

Veal Fillet on Herbed Polenta with Honey & Mustard Sauce

Broiled Black Cod, with Leek Fricassée, Lime Cream Sauce, Winter Vegetables

Baked Cheese & Brussels Sprouts with Bacon

Leek & Feta Cheese Pie

Oriental Rice, Potato Cake

Pasta Station

Spinach & Ricotta Ravioli with Creamy Tomato Sauce

Casarecce with Taleggio, Fontina & Mascarpone Cheese au Gratin

Desserts

Exotic Fruit Charlotte | Doukissa | French Apple Tart, Raspberry

Tart | Forest Fruit Parfait | Banoffee Pie | Chocolates | White

Chocolate with Caramel Bûche de Noël | Pralina Bûche de Noël

Pistachio Tartallete | Mango Mousse | Chocolate Ganash Cake

Ginger Crème Brûlée | Chocolate Oreo Cake | Caramelised Mixed

Nut Tart | Christmas Cake | Melomakarona | Kourabiedes

Kourabiedes with Dates | Christmas Cookies | Pear Crumble

Christmas Pudding | Truffles

Exotic & Seasonal Fresh Fruits

Adults

€85.00

Children

€42.50

