

Christmas Eve Dinner

Buffet Menu

Fish Display

Norwegian Smoked Salmon & Smoked Trout, Sour Cream
Prawn Cocktail with Quails Egg & Thousand Island Dressing
Whole Poached Salmon with Salmon Medallions, Chilli Mayonnaise
Octopus Carpaccio enriched with Capers, Pink Pepper, Olive Oil & Lemon
Marinated Boiled Prawns with Sweet Chilli Sauce
Seafood Terrine with Hollandaise Sauce

Meat Display

Prime Smoked Duck Breast with Cranberry Sauce
Prosciutto San Daniele, Exotic Fruits
Foie Gras Parfait with Fig Marmalade
Game Terrine with Dried Fruits & Chestnuts, Cumberland Sauce

Vegetable Display

Green & White Asparagus, Hollandaise Sauce, Marinated Grilled Vegetables, Tomato, Halloumi & Mint Platter, Classic Quiche Lorraine

Sushi Selection

MAKI

California Maki | Yasai Tempura
Crab Stick, Avocado Cucumber with Mayonnaise & Masago
Prawn & Red Pepper Tempura Maki with Sakura Denbu
Finely chopped Spicy Tuna with Spring Onions
Tamagoyaki, Salmon, Poached Prawn & Inari with Mayonnaise

NIGARI

Sake Salmon, Maguro Tuna, Ebi Prawn Sushi

SASHIMI

Sake Salmon, Maguro Tuna



Christmas Eve Dinner

Asian Live Cooking

Peking Duck with Hoisin Sauce in a Mandarin Pancake

Salads

Traditional Greek Salad

Spinach Leaves with Avocado, Walnuts, Goat's Cheese

Cherry Tomatoes & Grilled Vegetables

Beetroot Salad with Celery, Orange Segments, Walnuts

Smoked Wood Apple Waldorf Salad with Raisins, Yoghurt & Mayonnaise

Rocket Salad with Sun-dried Tomatoes, Dried Figs

Pomegranates Walnuts & Parmesan Cheese

Chicken Noodle Salad with Cashew Nuts, Mango & Sesame Oil

Mixed Garden Greens with Papaya, Cherry Tomatoes & Kefalotyri Slivers

Iceberg Salad with Parmesan Cheese, Cherry Tomatoes Crispy

Bacon Bits & Garlic Croutons

Grilled King Oyster Mushrooms, Grated Feta Cheese

International & Local Cheese Board with Dried Fruits & Nuts

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

Soup

Celeriac Chestnut Soup

Carvery

Roast Turkey with Cranberry Sauce,

Stuffed Turkey Legs with Dates & Apricot, Sage Sauce,

Slow-cooked Five Bone Rib of Beef with Truffle Sauce, Béarnaise Sauce

Suckling Pig with Apple Sauce



Christmas Eve Dinner

Main Dishes

Roast Sea Bass & Salmon on Asparagus Fricassée, Champagne Sauce
Grilled Corn-fed Chicken on Grilled Vegetables, Tomato & Cilantro Vierge
Slow-cooked Roast Duck on Cabbage Confit with Orange Sauce
Seared Pork Tenderloin on Mushroom Ragoût, Truffle Sauce
Beef Tenderloin Medallion infused with Green Peppercorns
Herb-crusted Rack of Lamb on Eggplant Caviar with Thyme Sauce
Winter Vegetables
Roast Pumpkin with Goat's Cheese Crumble, Cinnamon
Cyprus Roast Potatoes
Rice Stuffing

Pasta Station

Baked Mushroom Cappelletti with Creamy Gorgonzola Sauce
Garganelli with Smoked Salmon, Artichokes, Capers, Dill, Pink Martini
Cream Sauce

Desserts

Baked Mango Tart | Pears in Marsala Wine | Mixed Berry Charlotte
Carrot Cake | Chestnut Parfait | Crunchy Caramel Tart
Black Forest Gâteau | Anise & Ginger Panna Cotta
Spicy Lemon Tartallete | Chocolate Bûche de Noël
Red Velvet Bûche de Noël | Chestnut & Caramel Bûche de Noël
Christmas Cake | Melomakarono | Kourabiedes
Kourabiedes with Dates | Christmas Pudding | Chocolate Lava Cake
Red Velvet Pops | Praline Cake | Apple & Cinnamon Crumble
Tropical & Seasonal Fruits

Adults
€95.00

Children
€ 47.50

