

International Christmas Day Lunch

Buffet Menu

Soup

Cream of Pumpkin Soup with Homemade Crunchy Croutons

Salads & Cold Appetizers

Traditional Village Salad

Marinated Baby Vegetables with Feta Cheese Flakes

Wild Mushrooms with Virgin Olive Oil, Lemon & Fresh Herbs

Pickled Red Beetroots with Coriander & Orange Segments

Fresh Burrata & Heirloom Tomatoes with Basil Leaves & Genoa Pesto Sauce

Iceberg Lettuce with Blue Cheese, Dried Fruits, Cashew Nuts, Sun-dried Tomatoes & Honey-Balsamic Vinaigrette

Chargrilled Asparagus with Crispy Pancetta

Waldorf Salad with Yoghurt Dressing

Quinoa Salad with Lemon & Honey Dressing

Atlantic Baby Prawns & Cocktail Sauce (served in shot glasses)

Arugula Salad with Parmesan Shavings, Toasted Pine Nuts & Semi-dried Tomatoes

Display Selection

Beef Carpaccio with Truffle Sauce & Quail Eggs

Norwegian Smoked Salmon with Capers & Lemon Segments

Marinated Green Mussels

Sushi Station

A fine selection of Uramaki, Hosomaki & Nigiri Rolls

Served with Pickled Ginger & Wasabi

Live Carvery

Prime Roast Beef with Béarnaise Sauce

Traditional Christmas Roast Turkey with Rice Stuffing & Herbed Gravy

Honey-Maple Glazed Whole Gammon with Apple Sauce



International Christmas Day Lunch

Live Pasta Station

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

Hot Specialties:

Medallions of Veal with Mushroom Ragoût, Caramelised Shallots & Port Wine Sauce

Pork Scaloppine with Capers & Lemon Cream Sauce

Herb-Crusted Lamb Chops with Apple & Gravy

Norwegian Salmon Medallions with Maple-Sesame Glaze

Roasted Calamari Tentacles with Fresh Fava Beans

Gran Tortellini in White Wine Cream Sauce

Long Grain Wild Rice with Brunoise Vegetables

Rosemary-Scented Baby Potatoes

Butter-Glazed Harvest Vegetables

Desserts & Christmas Delights

Exotic Fruit Charlotte | Doukissa | French Apple Tart | Strawberry Tart

Forest Fruit Parfait | Profiteroles | White Chocolate & Limoncello Bûche de Noël

Pralina Bûche de Noël | Pistachio Tartlets | Mango Mousse

Chocolate Ganache Cake | Pistachio Crème Brûlée | Chocolate Walnut Cake

Caramelised Mixed Nut Tart | Christmas Cake | Melomakarona

Kourabiedes (Classic & with Dates) | Finikota | Christmas Cookies

Pear Crumble | Exotic & Seasonal Fresh Fruits

International & Local Meat & Cheese Board

A fine selection of International and Local Cured Meats & Cheeses
Served with Crackers, Grissini, Marmalades, Dried Fruits & Nuts

Adults
€85.00

Children
€59.50

