



New Year's Day Buffet Menu 2021

Salads & Cold Appetizers

Selection of Artisan Breads & Rolls

Traditional Village Salad

Roasted & Marinated Baby Vegetables, Feta Cheese Flakes

White Mushrooms, Virgin Olive Oil & Lemon, Fresh Herbs

Brine Red Beets

Italian Mozzarella & Garden Fresh Tomatoes, Genoa Pesto Sauce

Cucumber Julienne, Traditional Greek Yoghurt & Mint

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

Quinoa Salad

Baby Atlantic Prawns, Lettuce & Shellfish Sauce

Mixed Baby Leaves, Croutons, Sundried tomatoes,

Syrup Poached Pears & Blue Cheese

Baby Arugula, Parmesan, Toasted Pine Nuts, & Pomegranate

Tahini, Taramosalata & Tzatziki Dips

Display

Prime Beef Carpaccio, Rocket Leaves & Parmesan Cheese

Whole Poached Salmon, Cucumber Scales

Selection Sushi Rolls & Makimono, Wasabi & Ginger

Live Carving

Roast Gammon with Pineapple Sauce

Lamb Leg & Mint Sauce



Hot Specialties

Roast Prime Beef, Mushroom Duxelle, Red Wine Sauce
Turkey Roulade, Traditional Stuffing & Gravy Sauce
Pork Loin Scaloppini, Lemon Creamy Pesto Sauce, Fresh & Sundried Tomatoes
Chicken Souvla
Salmon Medallions, Julienne Vegetables & Teriyaki Sauce
Deep Fried Calamari with Tartar Sauce
Creamy Spinach & Mushroom Lasagna
Wild Rice & Macedonia Vegetables
Pumpkin Mashed Potato
Roast Potatoes with onions and tomatoes
Seasonal Steamed Vegetables, Butter Glazed

Selection of Desserts

Homemade Loukoumades, Cinnamon Syrup & Vanilla Ice Cream
Ekmek Kataifi
Passion Fruit Panacotta & Orange Glaze
Madagascar Vanilla Crème Brule
Chocolate Marquise
Chestnut Mousse
Lemon Cheesecake with Strawberries
Hot Apple Crumble with Rum Sauce
Mince Pies
White Chocolate Mousse
Selection of Seasonal Fresh Fruits
Selection of International & Local Cheeses
Crackers, Grissini, Marmalade, Dried Fruits & Nuts

Adults €36.00

Children 4-11 years €18.00