



## New Year's Day Buffet Menu 2022

### 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 €38.00

Children 4-11 years €19.00