

Red Eggs on the tables

## Salads & Cold Appetizers

Selection of Artisan Breads & Rolls, Flaounes, Tsourekia & Koullouri  
Traditional Village Salad  
Roasted & Marinated Baby Vegetables, Feta Cheese Flakes  
White Mushrooms, Virgin Olive Oil & Lemon, Fresh Herbs  
Brine Red Beets  
Italian Mozzarella & Fresh Tomatoes, Pesto Sauce  
Traditional Greek Yoghurt & Mint  
Smoked Apple-Wood Chicken Breast & Red Delicious Apples, Cucumber Julienne,  
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 Dips  
Salad with Boiled Potatoes, Eggs, Beetroot, Celery, Goat's Cheese & Vinaigrette

## Display

Prime Beef Carpaccio, Rocket Leaves & Parmesan Cheese  
Whole Poached Salmon, Cucumber Scales

## Live Carving

Fresh Whole Lamb Ovelia with traditional stuffing

## Hot Specialties

Roast Prime Beef, Mushroom Duxelle, Red Wine Sauce  
Grilled Chicken Thai Style  
Pork Loin Scaloppini, Lemon Creamy Pesto Sauce, Fresh & Sundried Tomatoes  
Salmon Medallions, Julienne Vegetables & Teriyaki Sauce  
Lamb Chops with Farro  
Creamy Spinach & Mushroom Lasagna  
Tortellini with Mushroom, Ricotta & Tomato Sauce  
Wild Rice & Macedonia Vegetables  
Roasted Potatoes with Onions & Tomatoes  
Seasonal Steamed Vegetables, Butter Glazed

## Selection of Desserts

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

Adults €38.00  
Children 4-11yrs €19.00