

New Year's Eve Dinner Buffet Menn 2023

Soup

# Mushroom Cream Soup

#### 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 Anari Cheese with Almonds & Dried Figs 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,

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**

Prime Fillet of Beef, Mushroom Duxelles, Red Wine Sauce Turkey Breast with Stir Fried Peppers with Soya Sauce Pork Loin Scaloppini, Lemon Creamy Pesto Sauce, Fresh & Sundried Tomatoes Grilled Chicken Thighs with Thai Seasoning Salmon Medallions, Julienne Vegetables & Teriyaki Sauce Tortellini with Ricotta & Mushrooms with Pesto Sauce Kritharaki with Prawns Wild Rice & Macedonia Vegetables 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 Brûlée 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 €42.00 Children 4-11 years €21.00

31st DEC

Carob Mill