

New Year's Day Lunch Buffet Menu 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,

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

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

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