



New Year's Day

LUNCH BUFFET 2025

Soup

Mushroom Cream Soup

Salads & Cold Appetizers

Selection of Artisan Breads & Rolls

Traditional Village Salad

Roasted & Marinated Baby Vegetables, Feta Cheese Flakes

Baby Artichoke, White Mushrooms, Virgin Olive Oil & Lemon, Fresh Herbs

Beetroot & Anari Cheese with Almonds & Dried Figs

Italian Mozzarella & Garden-Fresh Tomatoes, Genoa Pesto Sauce

Smoked Apple-Wood Chicken Breast & Red Delicious Apples,

Celery, Leaves of Lettuce, Julienne of Carrots, Walnuts, Yoghurt Dressing

Quinoa, Rocket, Baby Fruit & Avocado Salad

Cesar Salad

Pear Salad with Goat Cheese

Condiments & Dips

Tahini, Hummus, Tzatziki, Tirokafteri

Assorted Black & Green Olives

Mixed Pickled Vegetables, Capers, Gherkins, Sun Dried Tomato & Marinated Peppers

Parmesan Slivers, Pickled Quail Eggs

Display

Whole Poached Salmon & Gravlax Salmon

Selection Sushi Rolls & Makimono, Wasabi & Ginger

Crab Salad in a Bowl

Live Carving

Roast Gammon with Pineapple Sauce

Roast Beef, Assorted Mustard & Béarnaise Sause

Live Pasta Station

Prawn Spaghetti with Ouzo

Food described in this menu may contain nuts or derivatives of nuts. If you suffer from any allergy or food intolerance or for any other dietary requirements please let us know. Prices include all Taxes. Τα φαγητά που περιγράφονται σε αυτό το μενού μπορεί να περιέχουν ξηρούς καρπούς ή παράγωγα. Εάν έχετε αλλεργία ή δυσανεξία σε κάποιο τρόφιμο ή οποιοδήποτε άλλες διατροφικές απαιτήσεις, παρακαλώ όπως μας ενημερώσετε. Οι τιμές περιλαμβάνουν όλους τους φόρους.



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Hot Specialties

Lamb Souvla

Turkey Breast with Stir Fried Peppers with Soya Sauce

Pork Fillet 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

Wild Rice & Macedonia Vegetables

Roasted Baby Potatoes with onions and tomatoes

Fresh Seasonally Steamed Vegetables, Butter Glazed

Selection of Desserts

Homemade Loukoumades, Cinnamon Syrup & Vanilla Ice Cream

Ekmek Kataifi & Pistachio Dango

Passion Fruit & Mango Panna Cotta with an Orange Glaze

Madagascar Vanilla Crème Brule

Chestnut Mousse

Lemon Cheesecake with Strawberries

Hot Chocolate Pie with Custard Sauce

White Chocolate Mousse

Selection of Seasonal Fresh Fruits

Adults €46.00
Children 4-11 years €23.00

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