

M E N U

CHRISTMAS EVE

buffet dinner

APPETIZERS & SALADS

Waldorf Salad

Millionaire with Shrimps

Couscous Salad with Grilled Vegetable

Bacon and Peas Salad

Farfalle with Broccoli and Nuts

Smoked Salmon Terrine

Grouper Ceviche

Roast Beetroot and Feta

Roasted Butternut Squash with Pine Nuts

Smoked Duck with Sundried Tomato and Pickle Cucumber

Mediterranean Quinoa Salad With Chicken

Egg Mimosa

Crab Salad

Pork Terrine

Artichoke Salad With Cherry Tomato

Condiments

Lettuce, Feta Cheese, Capsicum, Tomato

White Cabbage, Tomato, Corn Kernels, Onion Rings,

Olives, Parmesan, Anchovies, Capers

DRESSING

Calamansi, Passion Fruit, Caesar,

Cocktail, Balsamic Vinegar

COLD CUTS & CHEESE

speck, Smoked Salmon, Smoked Marlin, Chicken Liver Pate

Manchego, Brie, Blue, Compte Cheese

CONDIMENTS

Raisin, Cashew Nut, Walnut, Cheese Cracker, almond, Celery, Grapes

SOUP

Seafood Chowder

BREAD

Selection Of Homemade Bread and Lavosh, Grissini,

Multi Cereal Rolls, Pretzel, Soft Rolls

CARVING

Lamb Ouzi

Glazed Pork Ham with Grilled Pineapple

Roasted Turkey with Chestnut, Bread Pudding, Cranberry Sauce and Giblet Gravy

Beef Rib - Bone In

Roast Duck with Orange Glaze

Whole Roast Chicken In Bread Crust

Snapper Cooked In Salt Crust

Spinach and Cheese Pie

HOT DISH

Topinambur with Rosemary

Grilled Pumpkin with Cinnamon Sugar

Creamy Green Peas and Brussel Sprouts

Potato Gratin

Glazed Carrot and Parsnips

Broccoli and Celery Root Sauteed with White

Sesame Seed White Rice

Fish Steak with Lemon Butter Sauce

Chicken Kiev

Black Mussel In Creamy White Wine Sauce

SAUCES

Strawberry Sauce, Apple Sauce, Mint Sauce, Creole Sauce

Seafood Fideua Station

GRILL STATION

Local Fish Fillet, Prawn, Calamari

Condiments

Mustard, BBQ Sauce, Dill Lemon

Butter Sauce, Red Wine Jus, Creole Sauce

DESSERTS

Christmas Cake

Christmas Pudding

Pumpkin-cinnamon Pie

Chestnut Mousse

Mince pie (G,L,N,A)