



MAKE YOUR  
CHRISTMAS  
PARTY **SPARKLE**







## BUFFET MENU



### SALADS & DIPS

- Caesar salad with crispy duck, Parmesan and croutons
- 
- Rocket salad with chestnuts, peppery cheese, dried fruits and cranberry dressing
- 
- Roast pumpkin salad with quinoa, baked apples, pumpkin seeds, coconut flakes and turmeric-maple dressing
- 
- Roast beetroot salad with orange, mixed leaves, goat's cheese, granola crumble and honey-mustard
- 
- Green asparagus platter with a Gorgonzola cheese dip
- 
- Grilled vegetable platter
- 
- New potato salad with green beans, carrots, quail eggs and mustard-mayo
- 
- Asian seafood salad with crunchy lettuce, wakame, octopus, Tiger prawns, red tuna and Yuzu-Miso sauce
- 
- Mozzarella, tomato, basil and pesto
- 
- Antipasti platter
- 
- Salad bar with Tzantziki, Taramas, Tahini and beetroot-yoghurt dip

### CARVING STATION

- Roast turkey & Christmas stuffing with chestnuts, almonds, bacon and rice flavoured with orange and brandy
- 
- Honey baked gammon
- 
- Sauces: cranberry, gravy, pineapple

### MAIN DISHES

- Beef medallions on potato purée with forest mushroom ragout
- 
- Salmon and cod medallions with fennel, citrus fruit and citrus-butter sauce
- 
- Slow-cooked chicken breast with sweet potato purée, green asparagus and pepper sauce
- 
- Orzo pasta with seafood
- 
- Mushroom tortellini with cherry tomatoes and basil leaves
- 
- Butter rice with vegetables
- 
- Roast potatoes
- 
- Seasonal vegetables

### DESSERT

- Christmas cake
- 
- Christmas pudding
- 
- Forest fruit charlotte
- 
- Chocolate cups with mango and passion fruit
- 
- Pistachio crème brûlée
- 
- Mini apple crumble
- 
- Mini cheesecake with fresh strawberries
- 
- Raspberry yoghurt mousse cups
- 
- Hazelnut and chocolate cake
- 
- Choux au Craquelin with whiskey cream
- 
- Fresh fruit display
- 
- International cheese platter



# SET MENU

Choose one dish from each section

## Starters

### Festive Plate

Salmon terrine and mousse, cucumber carpaccio, crispy beetroot, mustard-mayonnaise sauce

### Seafood Plate

King crab salad, King crab panna cotta, Tiger prawn, smoked red tuna, avocado mousse, mango compote, lime-coriander sauce

### Foie Gras Terrine

Sphere of chocolate, truffle and hazelnut, duck confit, caramelized green apple, fig chutney, raspberry sauce

## Soups

### Pumpkin Soup

Truffle oil

### Asparagus Soup

Red pepper & Parmesan croutons

### Wild Mushroom Soup

Truffle foam & Parmesan Grissini

## Mains

### Slow-Cooked Turkey

Sage crumble crust, potato, cranberry foam, chestnut ragout, Brussel sprouts

### Seafood Variation

Oven-baked sea bass, Tiger prawns and King scallops, vanilla-saffron butter sauce, mushroom risotto, green asparagus

### Slow-Cooked Veal Tenderloin

Morel mushroom ragout, red wine sauce with star anise, truffle potato purée, glazed asparagus, pea purée

## Desserts

### Christmas Pudding

Brandy sabayon, custard

### White Chocolate Sphere

Sphere of white chocolate and baked cheese mousse with blueberries, mint sauce

### Chocolate Trilogy

Chocolate toffee caramel cream sphere, chocolate tart, vanilla caramel brownie ice-cream, berries



# TOAST TO A GREAT YEAR.

## DRINKS PACKAGE 1

Terre Allegre White, Italy  
Terre Allegre Red, Italy  
Carlsberg  
Keo  
Soft drinks  
Mineral Water

## DRINKS PACKAGE 2

Petritis, Cyprus  
Tsiakkas Porfyros, Cyprus  
Tsiakkas Rodinos, Cyprus  
Carlsberg  
Keo  
Soft drinks  
Mineral Water

## DRINKS PACKAGE 1 ENHANCED

Gin  
Vodka  
Whisky  
Terre Allegre White, Italy  
Terre Allegre Red, Italy  
Carlsberg  
Keo  
Soft drinks  
Mineral Water



Photo: KamranAydinov



## OPTIONAL EXTRAS

- DJ
- Saxophonist
- Table decorations
- Gift wrapping service
- Christmas invitation design
- Visit from Santa
- Chocolate fountain
- Lighting