



**CROWNE PLAZA**<sup>®</sup>

LIMASSOL

AN IHG<sup>®</sup> HOTEL

**LET'S CELEBRATE  
FESTIVE EVENTS  
2021**





## WE'RE JUST GOING TO DO THINGS A LITTLE DIFFERENTLY THIS YEAR

1

We will adhere to the directive of 50% capacity for all indoor venues.

2

Masks will be worn properly by all staff members at all times.

3

Masks must be worn when moving around the hotel, and may be taken off when seated at your tables.

4

Contactless payment methods and QR code menus available.

5

A buffet host will call guests to serve themselves from the buffet table by table to ensure social distancing.

6

A buffet host will ensure all guests disinfect their hands prior to being served from the buffet.

Please note that these safety measures may change in accordance with the latest government guidance.





La Brezza

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## CHRISTMAS EVE SET MENU

### **Festive Plate**

Applewood smoked duck breast, foie gras terrine and creme brulee, fig chutney, glazed kumquat, raspberry sauce

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### **Clear Fish Lemongrass Essence**

Salmon dim-sum, «brunoise» vegetables

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### **Seafood Symphony**

Seared red snapper on spinach cream, glazed parsnip, lemon sabbayon, crispy beetroot

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### **Mandarin Sorbet**

Caramelized mandarin zest, Grand Marnier

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### **Slow-Cooked Turkey**

Slow-cooked turkey breast with a herb crust, chestnut ragout almond potatoes, baby vegetables, sprouts, cranberry confit, port wine sauce

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### **Christmas Latte**

Coffee and white chocolate cream, rum and raisin ice-cream, chocolate stardust, honey sauce

La Brezza

## Christmas Eve

Enjoy an impressive six course gala menu accompanied by live music.

€70 PER PERSON  
20:30HRS



## CHRISTMAS EVE

Spend some time together on the night before Christmas. A cosy Christmas Eve buffet awaits.

### HAVEN RESTAURANT

-- LIVE MUSIC --

€35,00 PER PERSON | KIDS: €25,00

## CHRISTMAS EVE BUFFET MENU | 20.30hrs

### SALADS & DIPS

Asian seafood salad with crunchy lettuce, wakame, octopus, Tiger prawns, red tuna and Yuzu-Miso sauce

Platter with Mozzarella, tomato, basil and pesto

Antipasti platter

Salad bar with Tzantziki, Taramas, Tahini and beetroot-yoghurt dip



### 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



### CARVING STATION

Roast turkey & Christmas stuffing with chestnuts, almonds, bacon and rice flavoured with orange and brandy

Honey baked gammon

Sauces: Cranberry | Gravy | Pineapple

### DESSERT

Christmas cake

Christmas pudding

Forest fruit charlotte

Chocolate cups with mango and passion fruit

Pistachio crème brûlée

Mini apple crumble

Fresh fruit display

Mini cheesecake with fresh strawberries

Raspberry yoghurt mousse cups

Choux au Craquelin with whiskey cream

Hazelnut and chocolate cake

International cheese platter





## CHRISTMAS LUNCH BUFFET MENU | 13:00hrs

### SALADS

Caesar salad with slow-cooked, smoked chicken breast, Iceberg lettuce, Parmesan and crispy pancetta

Mixed leaf salad with cranberries and goat's cheese coated in caramelised nuts with balsamic dressing

Forest mushroom salad with Feta cheese, cherry tomatoes, wholegrain croutons and basil

Village salad with Feta cheese, capers, onion rings and black olives

Roast pumpkin with quinoa, baked apple, pumpkin seeds, coconut flakes and tumeric-maple dressing

Seafood salad with spicy tuna and salmon «tataki», citrus fruit, crunchy lettuce and Teriyaki glaze

Chicory salad with apples, walnuts, blue cheese and fig dressing

Grilled vegetable platter with red pepper pesto

Green asparagus platter with a Gorgonzola dip

### SALAD BAR

Mixed leaves - Rocket - Tomato - Cucumber  
Croutons - Parmesan - Bacon - Cranberries  
Blueberries - Raspberries - Walnuts - Grapefruit  
Green lentils - Mixed quinoa - Wakame

### DRESSING

French dressing | Cocktail sauce  
Balsamic dressing | Olive oil

### MIRROR DISPLAY

California Rolls  
Smoked & marinated salmon  
Italian antipasti  
Game terrine with fig chutney

### CARVERY

Whole roast turkey and rolls with rice stuffing  
Honey glazed gammon  
Roast tender loin of beef

### SAUCES

Cranberry sauce | Béarnaise sauce  
Brown sauce | Pineapple sauce

### HOT DISHES

Veal loin on a bed of truffle potato purée with a rich forest mushroom sauce  
Slow-cooked duck with mango confit, lemongrass and ginger sauce  
Steamed salmon and cod medallions on a bed of fennel ragout and green asparagus, drizzled in ouzo-cream sauce  
Slow-cooked pork medallions with sweet potato purée and green peppercorn sauce  
Sesame noodles with prawns  
«Panzerotti» pasta with Porcini mushrooms and a light cream sauce garnished with semi-dried tomatoes  
Roast potatoes  
Seasonal vegetables

### SWEETS

Christmas pudding with brandy  
Christmas cake  
Pineapple fruit charlotte  
Melomakarona & Kourapiedes  
Cyprus sweets  
Cinnamon crème brûlée  
Strawberry panna cotta shots  
Chocolate, banana and toffee cake  
White chocolate and forest berry cake  
Lemon and blackcurrant swiss roll  
Raspberry cheese cake  
Mandarin chocolate cake  
Fresh fruit and cheese display



**CROWNE PLAZA**  
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## CHRISTMAS DAY

Enjoy a delicious Christmas lunch with all the festive trimmings and a spectacular sea view.

### BALLROOM

-- LIVE MUSIC --

€60,00 PER PERSON | KIDS: €45,00





**CROWNE PLAZA**

LIMASSOL

AN IHG® HOTEL

## NEW YEAR'S EVE

20:30hrs

Drink, laugh and dance the night away in our renovated Ballroom. Enjoy a delicious gala buffet and music by our resident DJ.

**€85,00 PER PERSON | KIDS: €65,00**

## A NEW YEAR'S CELEBRATION TO REMEMBER | 20:30hrs

### SOUP

Roast pumpkin soup with spicy paprika

### COLD STARTERS

Tricolore salad with Mozzarella cheese, cherry tomatoes and basil pesto

New potato salad with chives, parsley, crispy Pancetta and truffle-mayonnaise

Seafood salad with Tiger prawns, crab, avocado, mango, crunchy lettuce, mango confit and coriander vinaigrette

Village salad with Feta cheese

Smoked chicken salad with slow-cooked green apples, walnuts, peppery cheese, Iceberg lettuce and fig chutney dressing

Seafood antipasti salad with mussels, shrimps, calamari, octopus, artichoke hearts, tomatoes and asparagus

Grilled vegetable platter with balsamic glaze and Parmesan flakes

Fregula pasta salad with mushroom ragout, Feta cheese, cherry tomatoes, and basil

Rocket salad with prunes, dried figs, pomegranate, Manouri cheese and carob dressing

### SALAD BAR

Mixed leaves - Rocket leaves - Tomatoes  
Cucumber - Croutons - Parmesan flakes  
Bacon - Cranberries - Blueberries  
Raspberries - Walnuts - Pink grapefruit

DIPS: Avocado - Spicy cheese - Black-eyed bean - Aubergine with pine nuts

### MIRROR DISPLAY

California Rolls  
Poached salmon  
Smoked salmon, mackerel and herring  
Mussels & Tiger prawns tower  
Italian antipasti

### HOT DISHES

Slow-cooked beef loin with sweet potato purée, green asparagus and winter-truffle sauce

Corn-fed chicken breast with quince and apple purée, green peppercorn sauce and cranberry confit

Pork tenderloin on a bed of wild mushroom ragout with thyme jus

Steamed salmon and cod with lobster sauce, spinach leaves and baby carrots

Tortellini stuffed with ricotta cheese, spinach and saffron-cream sauce

Orzo pasta with seafood

Mixed wild rice

Seasonal vegetables

Dauphinoise potatoes

### CARVERY

Roast rack of lamb with herb crust

Roast honey-glazed gammon

Roast loin of veal

### SAUCES

Mushroom | Pepper | Hollandaise

Mint | Cranberry | Pineapple

### SWEETS

Christmas pudding with brandy

Christmas cake

Melomakarona & Kourapiedes

Cyprus sweets

Chocolate crème brûlée

Black forest Swiss roll

Pineapple tart with cinnamon cream

Yoghurt forest fruit shots

Almond and apricot cake

Forest berry charlotte

Fresh fruit display

International cheese platter





La Brezza

## Toast to a fabulous New Year

Enjoy an impressive six course gala menu accompanied by live music.

€100 PER PERSON

LIMITED CAPACITY: 35 SEATS | EVENT START TIME: 20:30HRS

La Brezza

## New Year's Eve

### Seafood Sensation

Alaskan King crab, slow-cooked smoked lobster, salmon tataki with lemon-pepper, cucumber apple salad, avocado mousse, orange confit, honey-mustard glaze

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### Pumpkin Soup

Paprika, Parmesan crostini

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### Smoked Duck Breast

Chestnut purée, quince-apple chutney, juniper berry sauce

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### Lime Sorbet

Champagne

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### Slow Cooked Veal Tenderloin

Sweet potato purée, winter-truffle ravioli, green asparagus, baby carrots, morel mushroom sauce

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### Bittersweet Symphony

Dark chocolate mousse, vanilla crème brûlée, pineapple sorbet, «Grand Marnier» orange sauce

## NEW YEAR'S DAY

13:00hrs

Enjoy a fresh and fabulous start to the New Year with a delicious buffet lunch, live piano and sea views.

€45,00 PER PERSON | KIDS: €35,00

## NEW YEAR'S BUFFET LUNCH | 13:00hrs

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### SALADS

Salmon ceviche salad with citrus fruit, avocado, radish, chives, crunchy lettuce and citrus dressing

Chicory salad with blue cheese, walnuts and slow-cooked pears marinated in saffron

Forest mushroom salad with quinoa, spinach leaves, cherry tomatoes and herb olive oil

Caesar salad with Iceberg lettuce, Parmesan, crispy bacon, cherry tomatoes and chicken Tandoori

Moroccan salad with couscous, cumin, mint, cucumber, tomato, garlic and spring onion

Goat's cheese salad with mixed leaves pomegranate, caramelized nuts and balsamic

Village salad with Feta cheese

Seafood salad with artichokes, peppers, olives and garlic vinaigrette

Thai stir-fried vegetables with fresh ginger and black bean sauce

### SALAD BAR

Mixed leaves - Rocket leaves - Tomatoes  
Cucumber - Croutons - Parmesan flakes  
Bacon - Cranberries - Blueberries  
Raspberries - Walnuts - Pink grapefruit  
Green lentils - Mixed quinoa - Wakame

### DRESSING

French dressing - Cocktail sauce  
Balsamic dressing - Olive oil

### MIRROR DISPLAY

Italian antipasti  
Smoked and marinated salmon  
California rolls

### CARVERY

Roast tenderloin of beef

Honey glazed gammon

Roast leg of lamb

### SAUCES

Mint sauce | Brown sauce

Mustard sauce | Pineapple sauce

### HOT DISHES

Slow-cooked turkey breast on almond potato puree, masticha cream sauce, green asparagus, cranberry confit

Roast duck on cabbage confit with orange sauce

Pork medallions with glazed apples, and green peppercorn sauce

Grilled seafood kebab

Noodles Chow Mein with Tiger prawns, vegetables, Oyster sauce and coconut flakes

«Cuori di funghi» with cherry tomatoes and basil pesto

Basmati rice with vegetables, lemongrass and ginger

Roast potatoes

Seasonal vegetables

### SWEETS

Blackcurrant baked cheese cake

Forest fruit charlotte

Melomakarona & Kourapiedes

Cyprus sweets

Pistachio crème brûlée

Chocolate and pear tart

Choux praline cake

Double chocolate cake

Tiramisu «savoirdi» ladyfingers

Lemon meringue pie

Fresh fruit and cheese display





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**25-851515**

