



CROWNE PLAZA®
LIMASSOL
AN IHG HOTEL

**TIME FOR A
FESTIVE
GET TOGETHER!**

BUFFET MENU 1



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

Antipasti platter

New potato salad with green beans, carrots, quail eggs and mustard-mayo

Shrimp and crab salad with avocado, pineapple and one thousand island dressing

Mozzarella, tomato, basil and pesto

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

Fish medallions with fennel, citrus fruit and citrus-butter sauce

Pork with glazed apples, prunes and calvados 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

Chocolate cups with mango and passion fruit

Pistachio crème brûlée

Mini apple crumble

Mini cheesecake with fresh strawberries

Raspberry yoghurt mousse cups

Choux au Craquelin with whiskey cream

Fresh fruit display

International cheese platter

BUFFET MENU 2



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

Antipasti 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

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

Pork with glazed apples, prunes and calvados 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

- Xynisteri, Ezousa
- Eros Rosé, Ezousa
- Merlot-Shiraz, Haggipavlu
- Carlsberg
- Keo
- Soft drinks
- Mineral Water

ENHANCED PACKAGE 1

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



OPTIONAL EXTRAS

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



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