

NEW YEAR'S BUFFET

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 smoked chicken

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 Selection of Maki

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, glazed apple, kumquat, pepper sauce

Roast duck on cabbage confit with orange sauce

Pork loin, truffle polenta, forest mushroom ragout

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

Black currant baked cheese cake Forest fruit charlotte

Melomakarona & Kourapiedes

Cyprus sweets

Vanilla crème brûlée

Choux praline cake

Chocolate & almond pear tart

Chocolate coffee cake

Tiramisu savoiardi

Lemon meringue pie

Fresh fruit display

International cheese platter