



CROWNE PLAZA
LIMASSOL
AN IHG HOTEL

NEW YEAR'S EVE

Drink, laugh and dance the night away in our magical ballroom

20:30 HRS

ENJOY A LIVE SINGER + SAX DUO
DURING DINNER & THEN PARTY
WITH OUR RESIDENT DJ

€100,00 PER PERSON | KIDS: €65,00*

*50% advance prepayment/deposit required.

NEW YEAR'S EVE

SOUP

Forest mushroom soup, truffle oil, parmesan croutons

COLD STARTERS

Salmon tataki salad, crunchy lettuce, lemon pepper, fennel, avocado, citrus fruit, ponzu sauce

Tricolore salad with Mozzarella cheese, cherry tomatoes and basil pesto

New potato salad with chives, mayonnaise, smoked salmon, quail eggs

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

Fregola pasta salad with mushrooms, semi dried tomatoes, basil, parmesan

Baby mixed leaf salad, truffle cheese, saffron poached pears, roasted almond flakes, quince-apple 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

Selection of Maki

Poached salmon

Smoked salmon, mackerel and herring

Mussels & Tiger prawns tower

Italian antipasti

HOT DISHES

Slow-cooked beef loin with truffle potato purée, green asparagus, forest mushroom sauce

Corn-fed chicken breast, sweet potatoes purée, green pepper corn sauce, cranberry confit

Slow-cooked smoked pork tenderloin, pinenut cous-cous, semi dried tomatoes, sage and commandaria wine sauce

Steamed salmon and cod, fennel ragout, saffron butter sauce, baby carrots

Dauphinoise potatoes

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

Orzo pasta with prawns, mushrooms, lobster essence

Mixed wild rice

Seasonal vegetables

CARVERY

Roast rack of lamb with herb crust

Roast honey-glazed gammon

Roast loin of veal

SAUCES

Mushroom | Pepper | Hollandaise

Mint | Cranberry | Pineapple

SWEETS

Crepes Suzettes

Christmas pudding with brandy

Christmas cake

Melomakarona

Kourapiedes

Cyprus sweets

Chocolate coconut mini bites

Star anise crème brûlée

Black Forest Swiss roll

Double chocolate cake

Yoghurt forest fruit cream shots

Almond pastry cream cake

Pineapple charlotte

Fresh fruit display

International cheese platter