

EASTER SUNDAY LUNCH BUFFET 2024 | 13:00

SALADS & PLATTERS

Potato salad with smoked salmon, chives and mayonnaise, garnished with quail eggs

Mixed leaf salad with truffle cheese, walnuts, pear, green apple and fig dressing

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

Roasted beetroot salad with spinach, citrus fruit, granola and honey-mustard dressing

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

Seafood salad with Tiger prawns, octopus, avocado, citrus fruit, crunchy lettuce, orange tobiko and ponzu dressing

Rocket salad with quinoa, dried fruit, pomegranate, caramelised goat's cheese and Carob dressing

Zucchini «balkaba» salad with olive oil and lemon

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

Grilled vegetable platter with balsamic glaze

Tricolore salad with Mozzarella cheese, cherry tomatoes and basil pesto

Antipasti platter with «Hiromeri» & «lountza» smoked pork, beef pastrami and smoked turkey

SALAD BAR

Mixed leaves | Rocket leaves Tomatoes | Cucumber Croutons | Parmesan | Olives

TRADITIONAL BAKED GOODS

«Flaouna» cheese pie «Tsoureki» sweet bread «Koulouri» traditional bread

DIPS

- «Tahini» crushed sesame seed dip
- «Tzatziki» garlic and cucumber yoghurt dip
- «Melintzanosalata» aubergine dip
- «Tyrokafteri» Feta and red bell pepper dip

.....

HOT DISHES

Lamb «souvla»

Chicken «souvla»

«Kokoretsi» lamb offals

Steamed cod and salmon with herbs on a bed of spinach with Vierge sauce

- «Pastichio» pasta bake with minced meat and béchamel cream
- «Koupepia»stuffed vine leaves

Orzo pasta with wild mushrooms and truffle oil

Basmati rice with vegetables

Steamed vegetables

Roast potatoes with rosemary

CARVERY

Roast pork loin

SAUCES

Apple

DESSERT

Assorted oriental delights

Praline cups with profiteroles

Lemon yoghurt berry cake

Panna cotta with forest berry sauce

Chocolate crème brûlée cake

Amaretto crème brûlée

Fruit charlotte

Chocolate mousse cups with brownies

Coffee and pear cake

«Anarotourta» Anari cheese cake with honey

and walnuts

Fruit salad | Seasonal fruit

International cheese platter





LIMASSOL AN IHG HOTEL

T: +357-25-851515 E: reservations@cplimassol.com www.crowneplaza.com/limassolcyprus

Terms and conditions apply. ©2024 IHG. All rights reserved.

Owned and operated by the Churchill Hotel Management Ltd.