



**CROWNE PLAZA**<sup>®</sup>  
LIMASSOL  
AN IHG HOTEL

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**PLAN YOUR  
FESTIVE  
PARTY**



## BUFFET MENU 1

### SALADS & DIPS

Caesar salad with oak smoked chicken, 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

Seafood salad with crunchy lettuce, mango, avocado, prawns, apple-yuzu dressing

Mozzarella, with tricolored tomatoes and basil 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

Steamed fish medallions, sautéed bok choy, garlic butter sauce, baby carrots

Slow-cooked pork loin, truffle polenta, forest mushroom sauce

Slow-cooked chicken breast with sweet potato purée, green asparagus and pepper sauce

Orzo pasta with seafood

Spinach ricotta tortellini with cream sauce

Butter rice with vegetables

Roast potatoes

Seasonal vegetables

### DESSERT

Christmas cake

Chocolate mousse cups with pistachio bavaois

Star anis crème brûlée

Baked mini cheesecake with mango

Forest fruit charlotte

Choux au Craquelin with whiskey chestnut cream

Fresh fruit display

International cheese platter



## BUFFET MENU 2

### SALADS & DIPS

Caesar salad with oak smoked chicken, 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, mustard-mayo and smoked salmon

Seafood salad with crunchy lettuce, mango, avocado, prawns, apple-yuzu dressing

Mozzarella, with tricolored tomatoes and basil 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

Slow-cooked beef medallions on potato purée, truffle cream sauce

Steamed cod and salmon medallions, sautéed bok choy, garlic butter sauce, baby carrots

Slow-cooked pork loin, truffle polenta, forest mushroom sauce

Slow-cooked chicken breast with sweet potato purée, green asparagus and pepper sauce

Orzo pasta with seafood

Spinach ricotta tortellini with cream sauce

Butter rice with vegetables

Roast potatoes

Seasonal vegetables

### DESSERT

Christmas cake

Christmas pudding

Chocolate mousse cups with pistachio bavarois

Star anis crème brûlée

Mini apple crumble

Baked mini cheesecake with mango

Forest fruit charlotte

Choux au Craquelin with whiskey chestnut cream

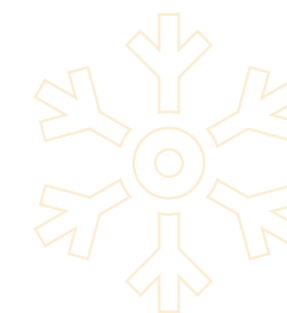
Fresh fruit display

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

#### **Matcha Panna Cotta**

Coconut cream sauce





## FESTIVE FINGER FOOD MENU

### Cold Canapes | Select: 3 items

Smoked chicken on white baguette with star anis and cranberry confit

Brie on rye bread with caramelized cashew nuts and orange chutney

Marinated salmon tartar on crispy rice cake with sour cream and lime

Foie grass terrine on mini brioche with glazed kumquat

Prawn mousseline, passion fruit sauce, avocado mousse and pink dragon happy spoons

### Hot finger food | Select: 6 items

Slow cooked smoked pork belly skewer with quince-apple chutney

Chicken teriyaki skewers

Popcorn chicken with mango chilli sauce

Chicken strips with peppers and yoghurt sauce

Pulled duck in brioche buns with mango confit

Grilled gammon skewer with pineapple and honey-mustard sauce

Beetroot falafel with pumpkin and cummin hummus

Breaded shrimp

Grilled seafood skewer

Festive mini burgers with Camembert, caramelized onion, and cranberry sauce



### Show cooking Carvery | Select: 1 item

Slow cooked beef tenderloin | Mini baguettes, hollandaise sauce, mustard

Duck | Pancakes, shredded carrot, cucumber, hoisin sauces

Slow cooked turkey breast | Tortilla, cream cheese, cranberry confit

### Sweet | Select: 2 items

Christmas cheese cake cups with forest fruits

Chocolate & cranberry brownies

Dragon fruit panna cotta

Fruit tartlets with strawberries

Pistachio creme brulee

Mini Christmas pudding with warm custard



# Sushi Menu



## ROLL PLATTERS | 24 PIECES

### GROUP A

#### California

Crab, tobiko, mayo, cucumber, avocado

#### Garden

Carrot, avocado, cucumber, daikon radish

#### Pink Dragon

Dragon fruit, papaya, mango, avocado, shiso leaf

### GROUP B

#### Spicy Tuna

Kimchi, spicy mayo, wakame, cucumber, avocado

#### Ebi Tempura

Prawn tempura, spicy mayo, cucumber, avocado, teriyaki

#### “Kouloumbra” Tempura

Turnip-cabbage, asparagus, zucchini and carrot tempura, spot of kimchi

### GROUP C

#### Salmon

Cucumber, avocado, cream cheese, red tobiko

#### Soft Shell Crab

Crab tempura, teriyaki, mayo, cucumber, avocado, red tobiko

## COMBO PLATTERS

### Platter 25

Nigiri salmon | 3 pieces

Nigiri tuna | 3 pieces

Nigiri prawn | 3 pieces

Choose one maki from Group A | 8 pieces

Choose one maki from Group B | 8 pieces

### Platter 40

Nigiri salmon | 4 pieces

Nigiri sea bass | 4 pieces

Nigiri prawn | 4 pieces

Nigiri tuna | 4 pieces

Choose one maki from Group A | 8 pieces

Choose one maki from Group B | 8 pieces

Choose one maki from Group A or B | 8 pieces

### Tower 100

Nigiri salmon | 8 pieces

Nigiri sea bass | 6 pieces

Nigiri prawn | 8 pieces

Nigiri tuna | 6 pieces

Choose one maki from Group A | 24 pieces

Choose one maki from Group B | 24 pieces

Choose one maki from Group C | 24 pieces





# TOAST TO A GREAT YEAR.

## DRINKS PACKAGE 1

House White  
House Red  
Carlsberg  
Keo  
Soft drinks  
Mineral Water

## DRINKS PACKAGE 2

Xynisteri, Ezousa  
Eros Rosé, Ezousa  
Red, Ezousa  
Carlsberg  
Keo  
Soft drinks  
Mineral Water

## ENHANCED 1

Gin  
Vodka  
Whisky  
House White  
House Red  
Carlsberg  
Keo  
Soft drinks  
Mineral Water



## OPTIONAL EXTRAS

- \* Welcome cocktail: aperol spritz, pink gin cooler or bellini
- \* Mulled wine
- \* Chocolate fountain
- \* DJ
- \* Saxophonist
- \* Party band
- \* Table decorations
- \* Gift wrapping service
- \* Xmas invitation design
- \* Visit from Santa
- \* Lighting



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