



CROWNE PLAZA[®]
LIMASSOL
AN IHG HOTEL

CHRISTMAS DAY

Enjoy a delicious Christmas lunch
with all the festive trimmings and
a spectacular sea view.

BALLROOM

ADULTS: €70,00 | KIDS: €40.00*

Event Start Time: 13:00 HRS
Live Entertainment: Saxophone

*50% advance prepayment/deposit required.

RESERVATIONS@CPLIMASSOL.COM | 25851515

CHRISTMAS LUNCH BUFFET

SALADS

Tricolore salad with cherry tomatoes, mozzarella, basil pesto

Mixed leaf salad with goat's cheese, cherry tomato, barley rusks, zucchini, olives, balsamic, olive oil

Roast mushroom salad with fregola pasta, truffle Pecorino cheese, sundried tomatoes, basil oil

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

Quinoa salad with roasted pumpkin, baby rocket, cranberries, almond flakes, maple dressing

Sashimi salad with tuna, salmon and seabass, crunchy lettuce, wakame, lime dressing, sesame

Smoked chicken salad with celery, green apples, walnuts, yogurt-mayo dressing

SALAD BAR

Mixed leaves - Rocket - Tomato - Cucumber

Croutons - Parmesan - Bacon - Cranberries

Blueberries - Raspberries - Walnuts - Grapefruit

Green lentils - Mixed quinoa - Wakame

DRESSING

French dressing | Cocktail sauce | Balsamic dressing | Olive oil

MIRROR DISPLAY

Smoked & marinated salmon

Italian antipasti

Game terrine with fig chutney

Grilled vegetable platter with red pepper pesto

Green asparagus platter with blue cheese dip

"Kholodets" Zelatina pork aspic with bay leaves and cinnamon

Sushi Station

California maki

Spicy tuna maki

Salmon maki

Ebi tempura maki

Vegan Garden maki

CARVERY

Roast veal

Honey glazed gammon

Whole roast turkey and turkey rolls

Stuffing with chestnuts, almonds and bacon

Rice flavoured with orange and brandy

SAUCES

Cranberry | Béarnaise | Brown | Pineapple

HOT DISHES

Beef loin with truffle potato purée, mushroom sauce, glazed baby carrots

Roast duck with red cabbage, apples, raisins and orange sauce

Steamed salmon and cod medallions with spinach leaves and lobster bisque sauce

Slow-cooked pork tenderloin, sweet potato purée, green peppercorn sauce

Sesame noodles with prawns and vegetables

«Panzerotti» pasta with Porchini mushrooms and a light cream sauce garnished with semi-dried tomatoes

Roast potatoes

Seasonal vegetables

SWEETS

Christmas pudding with brandy

Christmas cake

Melomakarona & Kourapiedes

Forest fruit charlotte

White chocolate and berry cake

Pistachio crème brûlée

Apple crumble with peach cream

Cheese and mango tart

Lemon, orange and meringue yule log

Chocolate, chestnut and whisky yule log

Hazelnut and chocolate cake

Fresh fruit

International cheese platter

