



CROWNE PLAZA[®]
LIMASSOL
AN IHG HOTEL

NEW YEAR'S EVE

Drink, laugh and dance the night away with live music in the Crowne Plaza Limassol Ballroom.

€105,00 PER PERSON | KIDS: €65,00*

Event Start Time: 20:30 HRS

Live Entertainment:

Singer, Saxophone & DJ

**50% advance prepayment/deposit required.*

RESERVATIONS@CPLIMASSOL.COM | 25851515

NEW YEAR'S EVE GALA BUFFET

SOUP

Forest mushroom soup, truffle oil, parmesan croutons

COLD STARTERS

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

Caprese salad with Mozzarella cheese, cherry tomatoes and avocado

Olivier salad with carrot, peas, gherkins, potato, smoked salmon, quail eggs and mayonnaise

Traditional Village salad with Feta cheese

Exotic crispy duck salad with crunchy leaves, mango, papaya and passionfruit sauce

Seafood antipasti salad with mussels, shrimps, calamari, octopus, artichoke hearts, tomatoes and asparagus

Grilled vegetable platter with balsamic glaze and Parmesan flakes

Forest mushroom salad, Feta cheese, cherry tomatoes, barley rusks, basil and balsamic glaze

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

“Kholodets” Zelatina pork aspic with bay leaves and cinnamon

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

Poached salmon

Smoked salmon, mackerel and herring

Mussels & Tiger Prawn tower

“Kholodets” Zelatina pork aspic with bay leaves and cinnamon

Italian antipasti

Sushi Station

California maki - Spicy tuna maki - Salmon maki

Ebi tempura maki - Vegan Garden maki

HOT DISHES

Slow-cooked beef loin with duxelles-style mushrooms, green asparagus and port wine sauce

Corn-fed chicken breast, quince apple ragout, green pepper corn sauce, cranberry confit

Slow-cooked smoked pork tenderloin, pine nut cous-cous, semi dried tomatoes, sage and Commandaria wine sauce

Steamed salmon and cod, zucchini spaghetti, citrus-butter sauce

Dauphinoise potatoes

Pumpkin ravioli with Gorgonzola cream sauce

Linguini Kakavia with red prawns and shiso leaf

“Pelmeni” meat dumplings

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

Chocolate & Caramel Swiss roll

Banana and passion fruit cake

Yoghurt forest fruit cream shots

Almond & pear tart

Exotic fruit charlotte

Chocolate coconut mini bites

Fresh fruit display

International cheese platter

