



CROWNE PLAZA®

— BY IHG —

Limassol

**PLAN YOUR
FESTIVE PARTY**



EVENTS@CPLIMASSOL.COM



FESTIVE BUFFET MENU

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 bavares

Star anis crème brûlée

Mini apple crumble

Baked mini cheesecake with mango

Forest fruit charlotte

Choux au Craquelin with whiskey chestnut cream

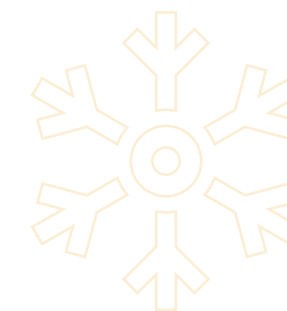
Fresh fruit display

International cheese platter



SET MENU

Choose one dish from each section
Up to 20 guests



STARTERS

Festive Plate

Salmon terrine and mousse, cucumber carpaccio, crispy beetroot, mustard-mayonnaise sauce

Seafood Plate

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

Chocolate Trilogy

Velvety chocolate crémeux, fleur de sel crumble, dark chocolate sorbet, caramel sauce

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

Foie grass terrine on mini brioche with glazed kumquat

Prawn, 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 truffle cheese

*Make
your own
festive menu*

12 pieces per person

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, Cheddar cheese, cranberry confit

Sweet | Select: 2 items

Christmas cheese cake cups with forest fruits

Choux au Craquelin with whiskey chestnut cream

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

GROUP C

Salmon

Cucumber, avocado, cream cheese, red tobiko

Triple Mushroom Tempura

Shitaki, oyster and enoki mushrooms, zucchini, avocado, Teriyaki sauce

Special Ebi

Boiled prawn, unagi, avocado, cucumber, micro-basil

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

CROWNE PLAZA[®]

— **BY IHG** —

Limassol

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