

Christmas Day

ENJOY A DELICIOUS FESTIVE LUNCH BUFFET IN OUR SEA VIEW BALLROOM.

- LIVE SAXOPHONE -

CROWNE PLAZA®
BY IHG
Limassol

ADULTS €75 | KIDS €40

CHRISTMAS LUNCH BUFFET* | 13:00HRS

*Indicative

SALADS

Sea bass cerviche with cucumber, tomato, mango, avocado, chives and pickled red onions

Tricolore salad with cherry tomatoes, mozzarella, basil pesto and tomato jam

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

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

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

Chicory with gorgonzola, saffron, pear and walnut

Caesar salad with smoked chicken, crispy pancetta, cherry tomatoes and croutons

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 herb 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, bacon, rice, flavoured with orange and brandy

SAUCES

Cranberry | Béarnaise | Brown | Pineapple

HOT DISHES

Beef loin with duxelle mushrooms, truffle sauce, garnished with roasted mushroom and asparagus

Roast duck with pumpkin ragout and green peppercorn sauce

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

Slow-cooked pork tenderloin, glazed apples, prunes and juniper berries

Sesame noodles with prawns and vegetables

Spinach ricotta tortellini, spinach leaves, and Burrata cream sauce

Calamarata pasta with vongole, red prawns, parsley, garlic and white wine

Roast potatoes with herbs

Seasonal vegetables

SWEETS

Christmas pudding with brandy

Christmas cake

Melomakarona & Kourapiedes

Forest fruit charlotte

Tiramisu

Pistachio crème brûlée

Apple crumble

Lemon Tart

Lemon, orange and meringue yule log

Chestnut profiterols with chocolate drizzle

White chocolate mousse cake with anise, Speculoos cremeux and chocolate brownie base

Hazelnut and chocolate cake

Fresh fruit | International cheese platter