

ENTERTAINMENT

Live Duo 20:30 – 23:30 HRS
Vocals by the sensational Sandra Vazquez
Electro Acoustic guitar by Salvador

DJ Kleanthis 23:30 – 02:30 hrs

LET'S CELEBRATE!

New Year's Eve

GALA BUFFET DINNER WITH LIVE ENTERTAINMENT
IN OUR FESTIVE BALLROOM.

CROWNE PLAZA®
BY IHG
Limassol

ADULTS €110 | KIDS €65

NEW YEAR'S EVE GALA BUFFET* | 20:30 HRS

*Indicative

SOUP

Roast pumpkin soup, paprika, parmesan croutons and roasted pumpkin seeds

COLD STARTERS

Tiger prawn salad, crunchy lettuce, lemon pepper, fennel, avocado, citrus fruit and 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, with quinoa, cherry tomatoes, spring onion and vinaigrette

Mixed leaf salad with goat's cheese in pistachio crust, fig, pomegranate and balsamic dressing

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

Italian antipasti

Sushi Station

California maki - Spicy tuna maki - Salmon maki

Ebi tempura maki - Vegan Garden maki

HOT DISHES

Slow-cooked beef loin, herb polenta, semi-dried tomatos and thyme-port wine sauce

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

Steamed salmon and cod, fennel purée, and citrus-butter sauce

Boulangère potato bake with Gruyere cheese, garlic and onion

Pumpkin ravioli with Gorgonzola cream sauce

Linguini Kakavia with frutti di mare and sea urchin

Slow cooked pork tenderloin, potato purée, glazed chestnut, crispy pancetta and star anise sauce

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

Tiramisu cups

Almond sponge cake, chestnut mousse and chocolate ganache

Star anise crème brûlée

Baked mango cheesecake

Red Velvet Charlotte with forest berries

Fresh fruit display

International cheese platter