

Executive Buffet

Freshly Home Made Salads

Tomato & Fresh Mozzarella, Pesto & Balsamic Vinaigrette
 Fresh Marinated Mushroom Salad With Fresh Coriander & Garlic
 Caesar Salad With Croutons, Parmesan Flakes And Bacon Bits
 Fresh Spinach And Arugula Salad With Avocado & Papaya
 Dizzled With Yoghurt Vanilla Dressing
 Traditional Greek Salad
 Mediterranean Roasted Peppers With Thyme Lemon Vinaigrette
 Smoked Duck Breast With Pomegranate & Red Onion Marmalade
 Mexican Salad
 Tabbouleh Salad
 Traditional Village Salad

Mirrors & Platters

Pink Tuna Carpaccio With Spring Onion, Basil & Virgin Olive Oil
 Poached Salmon Fillet With Cream Horseradish Sauce
 California Rolls & Sashimi Platter
 Country Style Terrine & Pate With Pickled Onions & Gornishons
 Smoked & Marinated Salmon
 Green Asparagus With Quail Eggs
 Avocado Guacamole In Special Bowl Topped With Prawns

Carving Station (Selection Of Two)

Salmon Coulibiac
 Served With Cream Champagne Sauce

Or

Roasted Fresh Leg Of Lamb
 Seved With Rosemary Sauce

Or

Slow Roasted Prime Rib Of Beef
 Served With Béarnaise Sauce

Or

Roasted Leg Of Pork
 Served With Apple Sauce

Or

Homey Glazed Gammon
 Served With Grain Mustard Sauce

Dips

Melitzanosalata, Blue Cheese
 Tzatziki, Houmous With Pine Nuts

Dressings To Accompany Your Salads

Ladolemono (Olive & Lemon Sauce)
 Balsamic Vinaigrette
 Cocktail Sauce
 Mayonnaise
 French Dressing
 Dill & Honey Mustard Sauce

Bread Corner

Selection Of Freshly Baked Breads

Hot Items Selection

Sea Bass Fillet & Red Mullet On Vegetable Ragout With Tomato & Basil Oil
 Veal Tenderloin On A Bed Of Mushrooms & Asparagus Served With Truffle Sauce
 Roasted Duck Breast With Apple On A Bed Of Cabbage Confit With Maple Butter Sauce
 Pan-Seared Pork Medallions On A Layer Of Sautéed Baby Marrows
 With Grain Mustard Sauce
 Chicken Leg Tandoori Style With Toasted Sesame Seeds
 Home Made Ravioli With Spinach & Ricotta Cream Cheese Sauce
 Roasted Potatoes With Fresh Herbs
 Wild Pilaf Rice
 Fresh Seasonal Vegetables

Sweet Corner - Desserts

Chocolate Banana Mouse, Mixed Nut Tart
 Pavlova Strawberry Cake, Pistachio Crème Brulee
 Lemon Baked Cheese Cake, Panna Cotta
 Apple Chocolate Pie, Pear Petivier, Pears & Prunes In White Wine
 Lemon Blue Berry Tart, Hazelnut Cake With Crème Brullee
 Strawberry & White Chocolate Fan Cake, Cyprus Pastries,
 Fresh Fruit Salad, Fresh Fruit Selection

Selection Of National & International Cheeses

**The Hotel Reserves the right to alter any of the above items at its own discretion