



**CROWNE PLAZA<sup>®</sup>**  
LIMASSOL  
AN IHG HOTEL

**PLAN YOUR  
FESTIVE  
PARTY**



## BUFFET MENU 1

### SALADS & DIPS

Caesar salad with crispy duck, 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 and mustard-mayo

Shrimp and crab salad with avocado, pineapple and one thousand island dressing

Mozzarella, tomato, basil and 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

Fish medallions with fennel, citrus fruit and citrus-butter sauce

Pork with glazed apples, prunes and calvados sauce

Slow-cooked chicken breast with sweet potato purée, green asparagus and pepper sauce

Orzo pasta with seafood

Mushroom tortellini with cherry tomatoes and basil leaves

Butter rice with vegetables

Roast potatoes

Seasonal vegetables

### DESSERT

Christmas cake

Christmas pudding

Chocolate cups with mango and passion fruit

Pistachio crème brûlée

Mini apple crumble

Mini cheesecake with fresh strawberries

Raspberry yoghurt mousse cups

Choux au Craquelin with whiskey cream

Fresh fruit display

International cheese platter



## BUFFET MENU 2

### SALADS & DIPS

Caesar salad with crispy duck, 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 and mustard-mayo

Asian seafood salad with crunchy lettuce, wakame, octopus, Tiger prawns, red tuna and Yuzu-Miso sauce

Mozzarella, tomato, basil and 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

Beef medallions on potato purée with forest mushroom ragout

Salmon and cod medallions with fennel, citrus fruit and citrus-butter sauce

Pork with glazed apples, prunes and calvados sauce

Slow-cooked chicken breast with sweet potato purée, green asparagus and pepper sauce

Orzo pasta with seafood

Mushroom tortellini with cherry tomatoes and basil leaves

Butter rice with vegetables

Roast potatoes

Seasonal vegetables

### DESSERT

Christmas cake

Christmas pudding

Forest fruit charlotte

Chocolate cups with mango and passion fruit

Pistachio crème brûlée

Mini apple crumble

Mini cheesecake with fresh strawberries

Raspberry yoghurt mousse cups

Hazelnut and chocolate cake

Choux au Craquelin with whiskey cream

Fresh fruit display

International cheese platter



# SET MENU

Choose one dish from each section

## STARTERS

### Festive Plate

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

### Seafood Plate

King crab salad, King 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

### White Chocolate Sphere

Sphere of white chocolate and baked cheese mousse with blueberries, mint sauce

### Chocolate Trilogy

Chocolate toffee caramel cream sphere, chocolate tart, vanilla caramel brownie ice-cream, berries

### Matcha Panna Cotta

Coconut cream sauce

\* OPTION TO ENHANCE YOUR DINNER WITH SUSHI PLATTERS SERVED TO THE TABLE.



# 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 PACKAGE 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
- DJ
- Saxophonist
- Party band
- Table decorations
- Gift wrapping service
- Christmas invitation design
- Visit from Santa
- Chocolate fountain
- Lighting



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