

THE LUXURY COLLECTION

Hotels & Resorts

BANQUET MENU

LUNCH/DINNER MENUS

MENU I

Smoked salmon with rocket, parmesan and Caesar's dressing

Chicken and risotto with 'Kozani' saffron and mushroom sauce

'Mille feuille' caramelized with seasonal fruits and berries sherbet

Coffee or tea

MENU II

Seabass with white wine and curry, julienne of seasonal vegetables

Mini pork fillet with sweet garlic sauce and whole grain mustard,
carrots, mushrooms and potatoes with onions

Bitter chocolate mousse 'dome'

Coffee or tea

MENU III

Fresh salmon escalope and vegetable spaghetti, warm herbs
and lemon vinaigrette

Roasted leg of lamb fillet with roasted potatoes, eggplant medallions,
onion, tomato and rocket leaves

Baked lemon tart with Italian meringue and strawberry sherbet

Coffee or tea

MENU IV

'Kritharoto' with octopus, shrimps and roast scallops
with sun-dried tomatoes and basil

Veal entrecote, green asparagus Hollandaise, potato tart
with leek and forest mushrooms sauce

Carpaccio of pineapple with lime chiboust

Coffee or tea

MENU V

Salmon medallions in langoustines sauce and mushroom purée

Veal fillet with risole potatoes, glazed carrots, broccoli with almonds
and 'xinomavro' wine reduction

'Trio exotique'

Vanilla crème brule, exotic fruit brunoise, caramelized banana on coco biscuit

Coffee or tea

MENU VI / GALA

Winter pumkin soup, salmon carpaccio with chives

White grouper poêlé with fennel purée and fish 'kakavia' sauce

Lemon-basil sherbet

Veal madallions, parissienne potatoes and bouquet of winter vegetables,
gravy with pink pepper corns

Wild strawberry macaron on berries and white chocolate ice-cream

Assorted mini chocolate delight

Coffee or tea

MENU VII / GALA

Smoked salmon cannelloni and balik with foie grass,
celery root and green apple salad

Aegean sea-bream on slow-baked tomato with orange sauce

Thyme sherbet

Beef medallion with 'Metaxa' cognac and green pepper,
dauphinoise potatoes and fresh mushroom ragout

Hazelnut daquoise and praline, milk chocolate ganache, Baileys ice-cream

Coffee or tea

Mignardises

MENU VIII / GALA

Roast scallops tandoori on celery root mousseline with truffle oil

Lobster roasted in its shell with artichokes ragout and baby carrots,
with warm vinaigrette of its shell

Stuffed mini fillet with langoustines fondant potatoes and green asparagus

Warm anthotyro cheese with walnuts, quince compote and grape molasses
with apple geranium

Valhrona chocolate Degustation platter

Assorted macaron and truffles

Coffee or tea