



APOLLO TAVERN ~ CHRISTMAS EVE ~ BUFFET MENU

Tuesday, December 24, 2019

Salads

- Classic Greek salad
- Mixed salad with Gorgonzola and figs
- Caesar salad with crispy bacon and Parmigiano flakes
- Tomato and mozzarella salad with rocket leaves and black olives
- Baked aubergines with yogurt and garlic dressing
- Avocado mousse with shrimps and segments of citrus verrine
- Rucola leaves, artichokes, semi-dry pomegranate and pine seeds

Dips and Dressings

- Aubergine dip, spicy cheese dip, "tzatziki", mustard vinaigrette, balsamic vinaigrette, pesto oil and anchovy-garlic dressing

Starters

- Cheese platter and charcuterie display
- Selections of marmalades, nuts and crostini
- Smoked and marinated salmon
- Sushi and Maki selections with soya sauce, pickled ginger and wasabi
- Mediterranean bruschetta in a glass with grated feta

Soup

- Mushroom soup with garlic croutons

Main Course

- Salmon fillet in leek ragout with saffron-butter sauce
- Chicken breast cooked sous-vide on pumpkin raisin ragout with a wild berry sauce

- Tagliatelle with prawns and mussels in lobster bisque sauce
- Ricotta ravioli with a basil and cream sauce
- New potatoes with almonds and marjoram butter
- Winter vegetables
- Brussel sprouts with speck
- Rice stuffing

Carving station

- Whole roasted turkey with chestnuts, chipolatas and cranberry sauce
- Glazed pork belly with prunes and Port wine sauce
- Roasted baron of lamb with rosemary sauce and mint sauce
- Rib eye of beef cooked sous-vide with truffle mushroom sauce
- Selection of mustards

Desserts

- Les Religieuses - vanilla
- Christmas pudding with sauce anglaise
- Chestnut log
- Chocolate praline log
- Pear caramel cake
- Crème brûlée
- Apple crumble tart
- White chocolate mousse cake with pistachio biscuit and strawberry mousse
- Mince pies
- "Melomakarona"
- "Kourabiedes"
- Stollen bread
- Panettone
- Selection of fresh fruits

€50 per Adult - €25 per Child below 12 years of age
Price includes all applicable taxes

Dress code: smart casual

Reservation is mandatory, please contact our Guest Services Team