



MINTHIS EASTER SUNDAY

BUFFET MENU 5TH MAY 2024

SALADS, DIPS AND COLD APPETISERS

Traditional Greek village salad with local Feta and fresh oregano
 Marinated lobster tails, avocado cream, baby gem and Mary Rose sauce with Brandy
 Baby leaves with confit tomato, Kefalotyri cheese, macerated figs and 'pastellaki'
 Caramelized celeriac, Buche de Chevre spheres and pomegranate 'Pico De Gallo'
 Heirloom tomato variations, Italian Mozzarella, pistachio pesto and balsamic pearls
 Poke Bowl with red tuna, cucumber, edamame, radish, black sesame and Tobiko
 Braised beetroot cubes with orange, spinach leaves, chickpeas and toasted nuts
 Roasted cauliflower salad, pickled vegetables and toasted sesame seeds

SELECTION OF DIPS:

Spicy cheese
 Smoked aubergine
 Olive tapenade
 Chickpea hummus
 Tzatziki

SALAD STATION

Cucumber, cherry tomato, shredded carrots, pickles, sweetcorn, marinated olives, capers, fresh mixed leaves, cabbage, wild rocket, baby spinach croutons

CHOICE OF DRESSING

Herb vinaigrette
 Honey mustard sauce
 Olive oil, aged balsamic vinegar

HOT DISHES

On the charcoal
 Lamb souvla, cornfed chicken souvla, traditional "Kokoretsi"
 Pork sheftalia
 Village wine sausages
 Halloumi cheese
 Pita bread

ON THE CARVERY

Roasted whole suckling pig with crispy skin
 Black Angus Striploin marinated with garden herbs

HOT DISHES

Slow cooked pork belly 'Afelia' marinated with red wine and coriander seeds
 Seared seabass fillet, sauteed greens, citrus and pomegranate salsa
 Wild forest mushroom risotto, honey miso, citrus aroma and flamed gorgonzola
 Asparagus and Mascarpone 'Panciotti' with coriander jus and toasted almond flakes
 Vegetable 'Paella' rice with Mediterranean spices and toasted nuts
 Oven baked baby potatoes village style with tomatoes and onions
 Grilled vegetable selection with graded Fetta cheese

DESSERTS

Valrhona caramelia mousse, hazelnut praline, moist dark chocolate cake and caramel choux
 Cappuccino gateaux - Espresso vanilla custard with chocolate biscuit and soft coffee caramel
 'Black Forest', vanilla cream cherry filling and choco sponge soaked with Kirschwasser
 Stuffed choux with whipped milk chocolate cremeux, hazelnut praline and caramel
 Local fruit Pavlova with berries mousseline and vanilla Diplomat cream
 Lotus cheesecake with Speculoos biscuit and Biscoff spread
 Traditional Baklava with almonds and citrus syrup
 Red fruit Panna Cotta with spicy chocolate crumble
 Hot Dessert: Dark chocolate lava cake with salted toffee glaze

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Some of the dishes in our menu contain certain allergens and are clearly indicated with the below abbreviations.

- G Gluten
- N Nuts
- V Suitable for Vegetarians
- D Dairy
- E Egg
- P Peanuts
- C Celery
- F Fish
- M Molluscs
- S Sulphur Dioxide
- L Lupino
- Y Soy
- U Mustard
- K Sesame
- B Seafood

