



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

Adults: €75.00 per person | Children: €35.00 per person

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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