

MINTHIS

31ST DECEMBER 2024

DINNER BUFFET MENU

SALADS AND APPETIZERS

Salmon ‘Gravlax’ with beetroot and gin, lime mayo, quail eggs and pickled mustard seeds (U, F, K, E, G, D)

Thinly sliced marinated black Angus beef tenderloin, Ponzu glaze, pears and Dijon (U, D, Y, K)

Lobster tails with Mascarpone and citrus, avocado, baby gem, mango and passion fruit jelly (B, U, E, F)

Spiced duck breast glazed with honey and 7 spices, celeriac remoulade and forest fruits coulis (U, C, E)

Sea bass ‘Ceviche’, mango tiger milk, pomegranate caviar and fire burned corn (F, G, D, U, N, C)

Chargrilled vegetables, white quinoa, poached apples in ‘mulled wine’ and pecan nuts ‘mandoles’ (N, V, S) (Vegan)

Foie gras ‘Crème brûlée’ gingerbread crumble and mandarin chutney (D, E, G, Y, U, S)

Caramelized pumpkin ‘Carpaccio’, Beluga lentils and pomegranate ‘Pico De Gallo’ (N, V) (Vegan)

Heirloom tomato variations with creamy ‘Stracciatella’, balsamic caviar, basil and pine nuts (N, D, V)

SELECTION OF DIPS

Muhammara (G, N, V),

Olive tapenade (V) (Vegan),

Pumpkin hummus (K, V) (Vegan)

Chunky guacamole (D, V),

Baba Ghanoush (V, K) (Vegan),

SALAD BAR (VEGAN)

Cucumber, cherry tomato, baby cos, baby carrots, pickles, sweetcorn, croutons (G), marinated olives, capers, fresh mixed leaves, cabbage, wild rocket, baby spinach

CHOICE OF DRESSING

Herb vinaigrette (U, V),

Honey mustard sauce (U, V)

Cocktail sauce (U, E),

Olive oil, Aged balsamic vinegar

CHEESE STATION

Buche de chèvre (D, V), Camembert (D, V), Truffle Pecorino (D, V), Morbier (D, V), Authentic Halloumi (D, V), Manchego (D, V) Crackers (G), Crispy bread (G), Grissini (G) Truffled Infused honey, Homemade chutneys (S), Honey glazed nuts (N)

SOUP STATION

Cream of mountain mushroom infused with black truffles (V, D)

CARVERY STATION

Angus beef Wellington with San Danielle Prosciutto and wild mushroom duxelles (D, G, E, U, A, K)

Slow cooked crown of New Zealand lamb with pistachio herb crust (U, G, N)

Free range baby chicken marinated with herbs from Minthis garden (U)

SAUCES

Port Wine Jus (U, D, C), Mint sauce (V), Bearnaise Sauce (E, D) Apple sauce (V) (Vegan), Cranberry sauce (V) (Vegan), Selection of mustards (U)

LIVE COOKING - SEAFOOD STATION

Tiger Prawns ‘Saganaki’ flambéed with Ouzo and crumbled Fetta (B, D)

Seafood ‘Paella’ with scallops, prawns and mussels, smoked paprika and saffron (B, M, F, D, S)

Vegan ‘Paella’ with pumpkin, red pepper, peas, raisins and saffron rice (S, N) (Vegan)

HOT DISHES

Argentinian black Angus rib eye medallions, carrot purée and Morel mushrooms jus (C, D)

Duck breast sous vide with sweet potato, mango and grape salsa (S, A)

Chargrilled pork tenderloin steaks, creamy polenta and Italian Gremolata (D)

Grilled tuna and salmon steaks ‘Méli-mélo’, glazed asparagus, Champagne sauce with saffron (F, D)

Asparagus and Mascarpone Panciotti with chlorophyl jus and toasted almonds (D, G, E, V, N)

Seared Brussels sprouts with coconut cream, yellow curry and crushed peanuts (P, N, V, Y) (Vegan)

Gratinated potatoes ‘Dauphinoise’ with aged matured Parmigiana (D)

Heirloom poached winter baby vegetables with Minthis olive oil (V) (Vegan)

Roasted butternut caramelized with maple syrup, topped with roasted salted corn nuts (V, N) (Vegan)

DESSERTS

Our Minthis signature Banoffee with puffed rice and Dulcey chocolate (D, G, E, N)

Apple tart with spiced compote and fluffy cinnamon mousse (D, G, E, N)

Walnut meringue with chestnut cream and poached pears in lemon syrup (D, G, E, N)

Crème Brûlée infused with orange, topped with bitter chocolate cremeux (D, G, E, N)

Moist dark chocolate ‘moele’ with caramelized chocolate (D, G, E, N)

Sugar and gluten free ‘Tiramisu’ with Cypriot coffee and maple syrup (D, E, N)

Yuzu cremeux with almond streusel and marinated seasonal citrus fruits (N, G) (Vegan)

Platter with selection of local and imported fruits (V) (Vegan)

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

Prices: €130.00 per adult | €60.00 per child (4-12 y/o)