Christmas Gala 1
-9 άτομα-

Finger food

Noisettes of Mellon with Prosciutto di Parma

Shrimps Cocktail on Endive leaves

Bruschetta with Gorgonzola and Fig marmalad

Rosettes of Salmon Gravlax filled with Hummus,
white Tarama garnish flavored with Tsipouro,
salmon roe pearls and flowers

Fresh vegetables feast with Prosciutto di Parma,
Gorgonzola, Pear, Walnuts, fresh Pomegranate seeds and Blue Cheese froth

Sorbet Lime with Cucumber and Anis

Traditional Christmas Turkey basted with Chestnuts, Pine nuts,
Currants and finely glazed with Caramel and Orange Sauce

Mont Blanc

Christmas Gala II
-9 άτομα-

Finger food

Marinated Salmon Tartar with green apple on Endive leaves

Pouches with Bresaola and mouse de Chèvre

Bruschette with Gorgonzola and Fig marmalade

Wonton with smoked trout froth

Veloute with sweet pumpkin and lime froth

or

Parfait of Avocado with Shrimp cream and Tortilla Chips

Beetroot salad with chestnuts in tahini sauce

Duck fillet cake with truffle and sauce Perigourdine

or

Wild boar Bourguignon

Meringues home made with Lime curd and Passion fruit

Christmas Gala III
-9 άτομα-

Finger food

Blinis with Balic of Smoked Salmon and Sour Cream sauce

Stuffed potatoes with mousse of Parmesan and Salmon roe caviar

Pouches with Prosciutto di Parma and mouse de Chèvre

Crayfish Tartar with olive and lemon sauce, s

weet pepper flavoring on a bed of Red Potato Chips

Mille Feuilles of grilled vegetable, Tabbouleh,

Manouri soft white cheese and white Balsamico Cream

Sorbet of Wild Berries and Mint

Veal Wellington

Served with Chestnut Purée, Vichy Carrots and Potatoes au gratin

Quince roasted with dried Figs, Walnuts and Raisins.

Served with Madagascar Vanilla ice cream, Orange Sauce and Caramel Flakes