



# New Year's Eve

## *Gala Buffet*

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— A BEACH-FRONT CITY HOTEL —

**POSEIDON ATHENS**



# New Year's Eve Gala Buffet

125€ per person

DJ Set

Beverage package included\*

Reservation needed

## Welcome with Elderflower Spritz

### Amuse Bouche

- Black caviar on crostini with poached shrimps, cream cheese with herbs and chili pepper
- Chicory with blue cheese, dates, crispy sesame seed bar and pecan nuts
- Crab crumbs in a crispy kantaifi sheet with avocado, mango and lime mousse
- Arancini stuffed with smoked gruyère, sun-dried tomato pesto and beetroot sprouts

### Cold Varieties

- Carpaccio of smoked salmon on baby vegetables with belvedere sauce and horseradish
- Variety of international and Greek cheeses with dried fruits, mini crackers, baton sale and quince chutney
- Plateau with Greek and Italian cold cuts, sunflower seed breadsticks, olive paste and bacon jam

### Salads

- Greek salad with colorful cherry tomatoes, cucumber pickles, red pepper of Florina, olive fillet, capers, spicy feta cheese and bread roll of Thessaloniki
- French salad with red leaves, blueberries, mandarin fillet, goat cheese balls with pistachios and honey and sesame vinaigrette sauce
- Salad with roasted beetroots, wild rocket, buffalo burrata, carob rusks, caramelized hazelnuts and carob-honey dressing
- Baby spinach on a crispy perek leaf, grilled talagani cheese, wild mushrooms, chestnuts and pomegranate pearls in a remoulade dressing with fresh tarragon

### Hot Varieties

- Milk boeuf bourguignon with portobello mushrooms, caramelized shallots, smoked pancetta and Port wine
- Braised pork fillet tagliata, marinated in dark beer and flower honey with a creamy mustard sauce flavored with sage leaves and cedar pit
- Meatloaf stuffed with sweet peppers, prosciutto, sun-dried tomato and gruyère in smoked metsovone sauce
- Sautéed duck fillet marinated in brandy with bigarade sauce flavored with orange and grand marnier

### Carving

- Pork leg glazed with dark molasses, honey and Dijon mustard with apple sauce and roasted quinces

### Garnishes

Baby potatoes in the oven with sweet paprika, rosemary and mandarin sauce

Aromatic basmati rice with mushrooms, wild asparagus, Parmigiano reggiano and truffle oil essence

Grilled vegetables with caramelized balsamic vinegar dressing, grilled halloumi cheese baton flavored with mint oil

Potato gnocchi with pesto alla genovese with fresh basil, pecorino cheese and cherry tomatoes confit

### Desserts

Black forest trunk flavored with kirsch liqueur, patisserie cream with Madagascar vanilla seeds, wild cherry glacé and dark chocolate miroir

Snowy pavlova with white chocolate namelaka, strawberry compote and forest fruit sauce

Tiramisu with mascarpone cream, savoyard biscuits flavored with Marsala wine and espresso in salted caramel sauce

Lemon pie tart with lemon crèmeux, mint essence, Swiss meringue and freshly baked almond fillet

Traditional aromatic cake 'vasilopita' with orange zest, fresh butter, nuts and white chocolate topping with blueberries

\*Unlimited consumption of white and red wine, beer, soft drinks, still water