



Festive Menus



Christmas Eve Buffet Dinner

Start the festivities in style with a sumptuous Christmas Eve Buffet Dinner.

SALADS

Rocket salad with artichokes and pomegranate

Avocado with shrimps and fennel

Baked aubergines with sour cream

Grilled asparagus with parmesan and truffle oil

Cauliflower with sesame oil and chili flakes

Seafood salad

Blue cheese with endives and walnut

Halloumi salad with zucchini, spinach, dry apricot and pita bread

Caesar chicken

PLATTERS

Antipasti platter

Marinated and smoked salmon

Bocconcini with fresh basil and cherry tomatoes

DIPS

Beetroot hummus, carob tahini dip, tirokafteri

CARVING STATION

Roasted turkey

Oven baked leg of lamb

Potato crust salmon fillet



€94 per adult

€43 per child below 12 years old

Kids under 4 years old are free of charge

(Including drinks)

SAUCES

Pepper with rosemary jus

Wholegrain mustard, cranberry and apple sauce

HOT ITEMS

Beef stir-fried with broccoli and oyster mushrooms

Pan sautéed garlic prawns flamed with ouzo

Pork fillet with red cabbage confit and Commandaria sauce

Pasta with spicy vegetable sauce

Potato dauphinoise

Brussels sprouts with bacon

Chestnut stuffing

Sea bass fillet with fennel ragout and Champagne sauce

DESSERTS

Cyprus sweets

Praline hazelnut cake

Pannacotta with fruit coulis

Charlotte cake

Profiteroles

Christmas pudding

Melomakarona

Kourapiedes

Sliced fresh fruit

Fruit salad

Christmas Day Buffet Lunch

SALADS

Spinach, radicchio

with figs, cranberries and blue cheese

Mozzarella

with avocado, tomato, pine nuts and baby rocket

Sweet potato

with pancetta, raisins, quinoa and walnuts

Grilled vegetables

with balsamic glaze

Broccoli

with bell peppers, dry fruits and yoghurt dressing

Fattoush salad

with pomegranate

Celeriac

with apple, pistachio and truffle oil

Prawn salad

with mango, iceberg, chicory and sweet eel dressing

PLATTERS

International cheese selection

with homemade marmalades and crostini

Garnished poached salmon display

Crab meat

with papaya in a shot glass

Foie gras

with cranberries and brioche

Tuna tataki

with wakame salad

DRESSINGS

Balsamic vinaigrette, chili mayonnaise,
anchovy Caesar, sweet lemon

DIPS

Guacamole,
Baba ghanoush,
Taramosalata

CARVING STATION

Roasted Ribeye
Roasted turkey
Glazed gammon

SAUCES

Mushroom, pepper, pineapple



€75 per adult

€37 per child below 12 years old

Kids under 4 years old are free of charge

HOT ITEMS

Duck breast

with red cabbage, apple calvados sauce

Lamb roulade

stuffed with apricot on ratatouille & port wine sauce

Halibut fillet

with celeriac ragout & Pernod sauce

Seafood

with tomato bisque sauce

Spinach & ricotta ravioli

with pesto cream sauce

Roast potatoes

with cinnamon

Seasonal vegetables

Chestnut stuffing

DESSERTS

Red velvet cake

Tiramisu

Apple crumble

Christmas pudding

with hot custard sauce

Forest fruit cheesecake

Banana praline cake

Melomakarona

Kourabiedes

Carrot cake

Chocolate fudge cake

Fruit selection

Cypriot Buffet

December 28th | 7pm | Apollo Tavern



SALADS

Mixed greens salad

Pissouri salad

Greek salad

Beetroot-coriander

Kolokasi

with garlic tomato and coriander

White beans

Aubergines

with garlic and yoghurt

Potato and rocket salad ladolemono

Fried cauliflower

with coriander

Mushroom salad

Octopus salad

DIPS

Tzatziki, Traumas, Tahini

COLD ITEMS

Cold local cuts

Spinach anari

with carob dressing

Seafood shot glass

Cheese plate with crudities

DRESSINGS

Ladolemono

Mustard vinegar

Carob dressing

HOT ITEMS

Okra – garlic - tomato

Pourgouri

Potatoes antinaches

Zucchini with eggs

Halloumi ravioli with mint

Spinach rice

Vegetable moussaka

Stuffed vegetables

Beef stifado

Meatballs

From the Grill

Lamb souvla

Chicken souvla

Sheftalia

Fried calamari

Crispy grilled olive bread
and pitta bread

CARVERY

Flamatzeri krasato

Grilled sausages

Grilled Halloumi whole
with lemons,
pickles, kebab salad

DESSERTS

Daktyla

Bourekia

Baklava

Saragli

Galaktobourekio

Anarokrema

Mahalepi

Portokalopita

Halvas

Doukissa



€ 50 per adult
€ 25 per child below 12 years old
Kids under 4 years old free of charge

New Year's Eve - Festive Buffet

TUESDAY, DECEMBER 31ST

SALAD CORNER

Radicchio and spinach with figs, berries, cottage cheese & hazelnuts

Caesar salad with crispy bacon & Parmigiano flakes

Classic Greek salad

Tomato and mozzarella salad with basil leaves & black olives

Apple & celeriac salad with yoghurt-lime dressing & roasted walnuts

Sweet potato quinoa salad with cranberries, pistachios & balsamic maple dressing

Rucola leaves, antipasti artichokes, semi-dried tomatoes & pine seeds

Oyster mushrooms in baby rocket leaves

Grilled asparagus with truffle oil & grated Reggiano Parmigiano cheese

DIPS & DRESSINGS

Chili mayonnaise, spicy cheese dip, tzatziki, mustard vinaigrette,

balsamic vinaigrette, pesto oil and anchovy-garlic dressing

COLD DISPLAY

Foie gras mousse on cones with cranberries and pistachio

International cheese board with homemade chutneys and crackers

Cured meat board with dry fruits, homemade marmalades, olives and grissini

FISH CORNER

Seafood platter

Prawn pyramid

Tuna Tataki with wakame salad

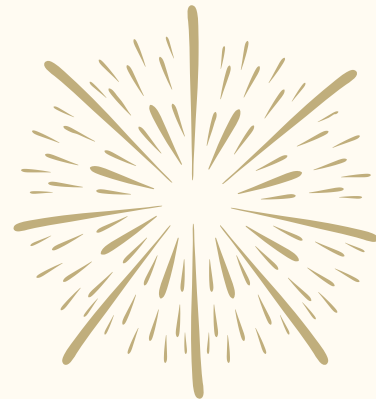
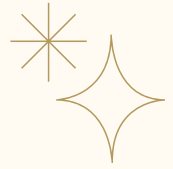
Smoked and marinated salmon platter

Avocado & crab meat in mango sauce in a shot glass

SUSHI CORNER

Selection of sushi rolls, sashimi and nigiri

Accompanied by soy sauce, pickled ginger & wasabi



PASTA CORNER

Mushroom risotto with truffle oil

Lobster ravioli in bisque sauce

Mussels, calamari and crab tagliatelle with Champagne butter sauce

HOT DISHES

Stir-fried chicken in oyster sauce with vegetables & toasted sesame seeds

Salmon fillet in spinach ragout with butter lobster sauce

Duck breast cooked sous-vide with red cabbage confit & forest fruits sauce

Potatoes dauphinoise

Winter vegetables

Wild rice with pine seeds

CARVING STATION

Rib eye beef with truffle mushroom sauce

Selection of mustards

Rack of lamb with rosemary sauce & mint sauce

Baked pork shoulder with mustard crust

DESSERTS

Red velvet

Praline cake

Charlotte rouge

Variation of Mont Blanc

Lemon cheesecake

Tiramisu

Profiterole tower

Crème Brûlée

Mince pies

"Melomakarona"

"Kourabiedes"

Stollen bread

Panettone

Selection of fresh fruits

€169 per adult
€ 80 per child below 12 years old
(including drinks)



Merry Christmas & a Happy New Year!

from the Columbia Family

**Listed activities marked with an asterisk (*) are chargeable.*

For reservations or information please contact our Guest Services Team.

*The Resort reserves the right to change the Festive programme, menus and venues at any time;
we recommend re-confirming details of your preferred activities, closer to the dates, with our team.*



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SMALL
LUXURY
HOTELS
OF THE WORLD