

24/12/2023

31/12/2023

# Gala Menu

## SOUP

- Sweet Potato velvet with candied carrot sticks & croutons, sautéed with sesame seeds

## APETIZERS

- Rustic bruschetta with fresh tomato and Halkidiki feta cheese
  - Croquette aracini
  - Mushrooms stuffed with cheeses and Roquefort sauce
- Liones potatoes with cream and cheeses melted in the oven

## SALADS

- Quinoa with aromatic vegetables, grilled mushrooms, sun-dried tomato with avocado vinaigrette sauce
- Baby spinach, with orange slices, fig, pomegranate, parmesan and balsamic
- Feast of salads with walnuts, sour apple, croutons, flavored cherry tomatoes, parmesan, Domokou katiki & pomegranate vinaigrette

## MAIN COURSE

- Chicken stuffed with cheeses, sausages, chestnut, raisin & madeira sauce
- Wild boar stewed with colorful peppers and mushrooms
  - Veal soffrito with ragout potatoes
- Pork exohiko with eggplants, colorful peppers, carrot, potatoes and aromatic herbs.

## DESSERT

Chocolate cake with syrup

Cheesecake

Baklava

Seasonal fruits