

31/12/20

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*

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

Caramel fruits