KING JASON

PAPHOS

Designed for adults

Festive Programme

Enjoy the festive season with a thoughtfully arranged programme of seasonal dining, traditional favourites and special celebrations.

24th December

Begin the Christmas Eve with seasonal delicacies and live entertaitment.

15:00-17:00 Afternoon Tea
Warm up with homemade Glühwein and a delightful selection of festive sweet treats.

18:00-18:30 Pre-dinner Aperitif
Welcome Drink

18:30 -21:30 Christmas Eve Gala Dinner Buffet
Savour a specially prepared dinner along with live music.

25th December

Make Christmas Day memorable with a delightful festive lunch, and the warmth of the holiday season.

12:30-15:00 Christmas Day Gala Buffet Lunch
Enjoy a generous spread of favourites and the finest flavours of the season take centre stage.

31st December

Welcome the New Year with a festive afternoon, and a special gala dinner.

15:00-17:00 Afternoon Tea
Homemade Glühwein and a delightful selection of sweet treats.

18:30-21:30 New Year's Eve Gala Dinner Buffet
An evening of refined dining awaits, with a carefully selected dishes, exquisite flavours and a warm atmosphere befitting the celebration of the New Year.

23:30 - 00:00 Sparkling Midnight Countdown
Raise a glass for the arrival of the New Year
Live music from 21:00 and into the New Year

1st January

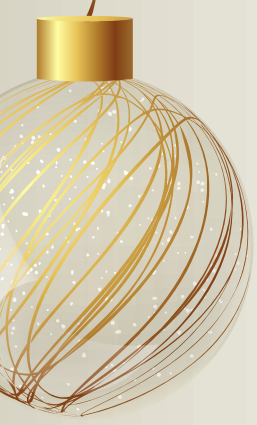
12:30-15:00 New Year's Gala Buffet Lunch
A selection of culinary delights, refined flavours and a festive atmosphere.

€120 per person per festive meal, including drinks and VAT.
For reservations and further enquiries about our Festive Programme, please call us on +357 26 94 77 50.

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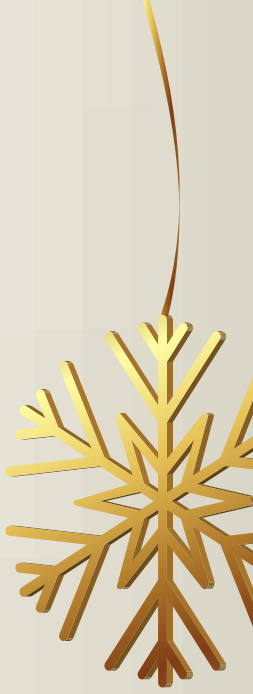
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A Magical Christmas Escape

Make this Christmas one to remember with a minimum 2-night festive stay, including daily breakfast, a welcome drink upon arrival, Christmas Eve Gala Buffet Dinner with Live Music, Christmas Day Festive Buffet Lunch, and drinks during meals. Enjoy delicious food and special moments in a warm festive atmosphere.



Welcome The New Year

Celebrate the arrival of the New Year with a minimum 2-night stay, including daily breakfast, a welcome drink upon arrival, New Year's Eve Gala Buffet Dinner, New Year's Day Festive Buffet Lunch, and drinks during meals.
Indulge in festive flavours and enjoy a memorable start to the year.

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24th December

Christmas Eve Gala Buffet Menu

Salads

Greek salad topped with feta bowls.
Caesar salad with grilled honey chicken fillet
Avocado salad with quinoa and smoked salmon
Rocca salad with fresh figs and confit tomatoes
Burrata Salad /dressed with homemade pesto
Smoked eggplant mousse with tahini and pomegranate /mint oil

Displays

Poached salmon served with dill thousand island dressing
Salmon Tiraditos
Grilled vegetables topped with parmesan flakes

Individuals

Chilly lime prawns'/zucchini salad lemon zest
Avocado cake -tuna tartare

Dips and accompaniments

Tyrokafteri, homemade beetroot hummus, muhamurum,
Smoked eggplant
Black and green olives, Kritsinia

Carving station

Slow roast whole Turkey with traditional stuffing
Gravy juice/Grand berry sauce
Porchetta stuffed with mozzarella cheese and young spinach leaves

Soup

Roasted pumpkin soup, cardamon aroma & ginger almond biscuits

Main dishes

Rigatoni with prawns, salmon lobster sauce
Angus Beef sirloin/Mushroom fricassee
Pan seared Loin of Pork/Koumandaria wine emulsion
Corn fed chicken breast/green curry essence with roasted pine kernels
Pan seared duck breast/pineapple chutney/pineapple star anise sauce
Fillet of sea bass/young greens/chimichurri sauce
Rice pilaf with pistachio nuts/lime zest/saffron/star Anise(V)
Porcini mushrooms risotto champagne foam (V)Spinach and feta pie (V)
Fresh market vegetables(V)
Baby roasted potatoes(V)
Roasted turnips glazed with butter(V)

Desserts

Gianduja praline mousse lVanilla red fruit mousse
Winter fruit charlotte l Chocolate tart
Buche de noel l Mango passion pavlova l Selection of macaroons
Cream Brule l Opera Pistachio l Chestnuts Swiss roll l X'mas cake, x pudding
Gianiotiko l Melomakarona l Kourambiedes l Chocolate truffles
Quince mince pies l Ginger star biscuits

Fresh fruit extravaganza station l Local and international cheeses

€120 per person per festive meal, including drinks and VAT.
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25th December Christmas Day Buffet Menu

Salads

Baby gem /grated graviera cheese
Mix garden greens with fennel, pomegranate, quinoa
Greek salad with smoked egg plant
Chicken Caesar salad
Cherry tomatoes with pomegranate salad
Avocado, prawns, mix lettuce leaves/macadamia nuts/honey lemon sauce

Displays

Tomato confit-feta crumbled - basil oil
Prosciutto with fresh fruit I Game terrine/fig chutney
Marinated beetroot salmon with fresh herbs/
thousand island dressing/condiments

Individuals

Pepper florinis Goat cheese wrapped in pistachio crust/tomato basil
Prosciutto roulade/dates compote
Prawns sphere -avocado cake

Maki station

Kadaifi roll maki/salmon maki/crunchy maki with prawns.
Served with soya sauce, pickled ginger, wasabi

Dips and accompaniments

Smoked eggplant, olive dip, hummus, tahini, trauma, tzatziki, muhamurum
A variety of herbs, oils and dressings

Carving station

Roast turkey with traditional stuffing, gravy juice, cranberry sauce
Slow cook beef-Beef jus

Soup

Cream of cauliflower soup/smoked pancetta
Roasted hazelnuts nuts

Main dishes

Katsu chicken -BBQ Peruvian sauce
Pan seared pork fillet served with port wine sauce and pomegranate
Slow cook stuffed lamb shoulder with haloumi cheese -thyme scented juice
Salmon roulade/leek compote/Moet Chandon champagne emulsion
Grilled calamari -kimchi mayo I Koupepia (stuffed vine leaves)
Grilled oyster mushrooms/chimichurri dressing (V)
Porcini mushroom tortellini with fresh cream and smoked pancetta
Cannelloni with spinach and ricotta -V I Eggplant lasagna -V
Fresh market vegetables(V) I Roasted crushed new potatoes/smoked paprika

Desserts

Chocolate pistachios I Avola I Bounty I Mini forest fruit tart I Pistachio Swiss roll
Triangle galaktoboureko I Saraglei with coconut I Pistachio Crème Brule I Red velvet cake
Chocolate eclair I Strawberry compote sphere I Mince pies Ferrero Roche
Kourampiedes I Melomakarona I Ginger biscuits
X'mas cake I X-pudding

Fresh fruit extravaganza station I Local and international cheeses

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New Years Eve Gala Buffet Menu

Salads

Marinated salmon carpaccio with mango, lime dressing
Greek salad with smoked eggplant /feta balls
Quinoa with feta crumbles and pomegranate
Avocado salad/ prawns /faro/orange segments honey orange dressing
Tomato and burrata salad topped with homemade walnut pesto

Displays

Sea food pyramid -Thousand Island dressing-prawns
Grilled vegetables platter topped with grana Padano

Individuals

Prawns ceviche with avocado
Beef carpaccio -parmesan slivers -baby rucola dressed with truffle oil
Game terrine with raspberries jam

Japanese station

Selection of maki -crunchy prawns maki, Pikatsu maki, Tofu maki
All served with condiments (soya sauce, pickled ginger, wasabi)

Accompaniments

Dips and condiments
Tzatziki, hoummous, smoked egg plant, tyrokafteri
Slow cook beef-mushroom sauce -pepper sauce

Carving station

Baron of lamb topped with herb crust-rosemary essence

Soup

Mushroom soup -garnished fresh coriander leaves

Main dishes

Crispy pork belly -smoked BBQ sauce
Josper grilled Corn fed chicken breast-chimichurri sauce
Pan roasted duck breast /spicy duck honey sauce/garnished with pineapples
Pop Corn Prawns sweet chili coriander mayo
Pan seared Salmon - creamy chive sauce
Ravioli with porcini mushrooms/served with walnut sauce
Kritharotto with wild mushrooms -graviera slivers
Greek Moussaka
Roasted pumpkin wantons(V)
Fresh market vegetables(V)
Hasselback potatoes with rosemary & garlic aroma potatoes(V)

Desserts

Black pearl | Nougatine | Lemon tart | Sacher | Caramel cheesecake
Tonka cream Brulle/Chocolate Brule | Choux Hazelnuts mousseline
Exotic kennel | Portokalopitta/Mastic cream
Pear pithivier | Salted caramel Banana mile -faille
Mince pies | Smooth macarons
Kourampiedes | Melomakarona | Ginger star biscuits |Pralines
Cherry crumbled | Fresh fruit extravaganza station

A large variety of local and international cheeses/kritsinia/local bread chutneys jams

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New Years Day Gala Buffet Menu

Salads

New year's edition Greek salad
Grilled marinated vegetables platter.
Rocket salad with parmesan shavings & figs
Tomatoes and haloummi salad
Cos low salad with roasted walnuts

Displays

Homemade Smoked turkey/fresh fruit
Poached salmon served with dill lime sauce

Dips and accompaniments

Smoked eggplant dip, olive dip, hummus, tarama, tzatziki,
Mini gherkins, caper berries, pickled onion

Cold sauces

Marie rose dressing, balsamic dressing, Caesar dressing,
A big variety of herbed oils, and vinegars

Hot dishes

Smoked eggplant soup garnished with caramelized hazelnuts

Carving station

Slow cook premium beef-pepper sauce/mushroom sauce
Selection of mustard /pickle onions/onion confit/baby vegetables
Charcoal rotisserie chicken -gravy juice

Main dishes

Chicken Gordon blue/Chive cream sauce
Sesame Pork with cashew nuts, Korean sauce
Lamb kleftiko cook in traditional clay oven
Perch fillet roulade,artichokes compote- olive oil and lime dressing
Black shell mussels with ouzo and fresh cream
Pancheri/fresh cream/pancetta/garlic
Macaroni tou fournou –(V)
Basmati rice with raisins and cashew nuts, pomegranate, orange zest (V)
Stir fried udon noodles with prawns -lobster sauce (V)
Grilled asparagus/chimichurri sauce (V)
Fresh market vegetables(V)
Grilled vegetables (V)
Baby crushed potatoes(V)

Desserts

Avelana I Guanaja I Vanilla/passion tart I American cheesecake
Praline chocolate mousse I Macaroon/Pistachio mousseline
Coffee opera I Vanilla exotic pannacotta
Anari & chocolate mandarin tart I Santa hat cup cakes
Gianiotiko/Baklavadakia/Galaktoboureko
Christmas magic layer brownie bars I Kourampiedes
Praline -truffles I Mince pies I Melomakarona

Fresh fruit extravaganza station
A big variety of local & international cheeses

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