



Eléa Estate Christening Special

Lunch Christening:

Please see below our Christening Special menu, featuring our Eléa Signature Cyprus Buffet hosted in the comfort of our restaurant and terrace, overlooking the beautiful Golf Course and Mediterranean Sea.

Alternatively, you can create your own personalised menu by choosing from the alternative menu options provided. If you would like to make changes to the below menu, please send us your finalised chosen menu so that we can give you a price quotation.

CYRPUS BUFFET MENU

SALAD BAR

Selection of cold meze – houmous, tahini, tabouleh and taramosalata
Tomato and anari cheese salad
Potato & spring onion salad, lemon oil
Mint, cumin & yoghurt marinated chicken salad
Green salad with chickpeas, zucchini & kefalotyri cheese
Salad bar with assorted dressings & condiments
Village pasta with basil & tomato

HOT SELECTION

Pork souvla
Chicken with thyme & lemon
Crispy fish fillet on finely cut vegetables
Tomato bulgur wheat "pourgouri"
Seasonal vegetables
Antinachtes potatoes with red wine & coriander
Makaronia touournou

DESSERTS

Pannacotta
Fruit crumble
Assorted baklava
Chocolate brownies
Famagusta orange cake
Fresh sliced fruit

€ 26.00 per person

including local beer, house wine, soft drinks, water and juice for up to three hours

Package Terms & Conditions:

- Prices are based on a minimum of 60 adults – please ask for prices if less than 60 adults.
- Children under 12 years are half price and children under 4 years are free of charge.
- Coffees are not included in the price.
- If you make changes to the signature menu, prices may increase depending on the changes you make.
- Evening Christening Prices (17.00 onwards) from €30.00 per person and above terms apply.

Package includes:

- Private venue hire
- Round tables with white linen and chairs with white chair covers

ALTERNATIVE MENU OPTIONS

STARTER OPTIONS

Strained yoghurt with mint
Marinated olives

Tomato shells with goat's cheese
Tomato and mozzarella salad with pesto dressing
Artichoke & broad beans a la greque
Vegetable pane with yoghurt dressing
Grilled vegetables with oregano & pine nuts
Grilled vegetable antipasto
Salad of fennel, cucumber and orange
Green bean and tomato salad

Stuffed vine leaves with rice
Chilled gazpacho shots
Salad of herb frittata in orange dressing

Octopus with olive oil & parsley
Grilled octopus salad with potato, olive oil and Spanish paprika
Seafood salad with saffron potatoes in lemon garlic dressing
Glass noodles with seafood and asparagus
Tuna salad with oven-dried tomatoes, olives, peppers and spring onions
Marinated calamari and artichoke salad in spicy olive vinaigrette

Chicken and papaya salad with spring onions
Thai beef salad
Beef carpaccio ciprianni
Pork tonato
Assorted cold cuts - parma, mortadella and salami



MAIN COURSE OPTIONS

Chicken souvla
Grilled lamb chops with rosemary sauce
Pork picatta with pine nuts, mushrooms and parmesan in masala sauce
Breast of chicken in red vermouth, olive and fennel seed sauce
Spezantino di manzo with dumplings (beef stew)

Sea bass with lemon butter sauce
Cajun spiced fish fillets on fine vegetables
Prawns with pancetta, garlic confit in balsamico jus

Moussaka
Meat lasagne
Cheese gratin vegetable lasagne

Imam bayildi
Rice pilaff
Seafood fried rice with crispy onions
Stir-fried vegetables with fresh herbs
Roast vegetables with herbs
Roast potatoes with rosemary
Cyprus style roast potatoes

Carving station

Choice of Roasts Served with Sauces and Garnishes
Roast pork
Roast leg of lamb
Roast beef and Yorkshire puddings

DESSERT OPTIONS

Fruit tartlet
Mini lemon meringue
Apricot clafoutis
Pannacotta
Tiramisu
Vanilla millefeuille
Individual white and dark chocolate mousse
Sour cherry cream cheese cake
Chocolate mud cake with cream cheese coat
Mixed berry crumble
Warm apple and raisin crumble with vanilla sauce
Mango passion crème brûlée
Bignolata (mini profiteroles filled with coffee cream)