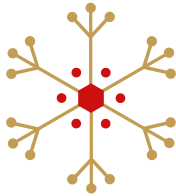




GRECOTEL
LARISSA IMPERIAL

Christmas Reveillon



SALADS

Green vegetables with pomegranate, shrimps and citrus dressing

Rucola salad with “baby” spinach and balsamic vinaigrette

Red cabbage with apple cider vinegar, celery, caramelized hazelnuts and lemon mayonnaise

Colorful pasta salad with fresh vegetables, basil pesto and smoked Metsovo cheese

Quinoa salad with sour apple, pomegranate, avocado and citrus dressing

Greek salad

Coleslaw

Salad with beetroot, Haloumi cheese, orange and lemon vinaigrette

Salad with lentils, carrot, red pepper, corn, pickled cucumber, red beans and mustard dressing

Tomato & Cucumber

Galotyri

Eggplant salad

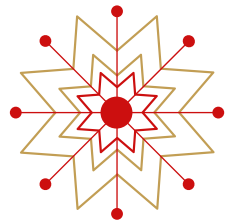


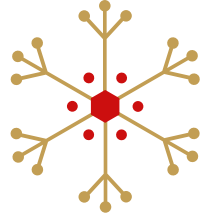
COLD APPETIZERS

Caprese

Assortment of Greek and International Cheese

Prosciutto with Parmesan and fruits





ACTION STATION - CRETAN BARLEY RUSKS

Barley rusks, Kissavo's Feta cheese, grated tomato, olive oil and oregano from Mt Olympus

SOUP

Sweet potato velouté with ginger

Sides: bacon, Parmesan, whole wheat croutons

HOT DISHES

Rigatoni amatriciana with bacon, onion kai tomato sauce

Linguine with shrimps, julienne vegetables, basil, saffron and Parmesan

Beef ossobuco ragout with Galotiri cheese

Grilled chicken flavored with lemon-thyme and "dizon" mustard sauce

Pork leg with plum sauce

Grilled vegetables with basil pesto and aged balsamic vinegar

Oven lamb with salt

Fried rice with variety of mushrooms and herbs

Oven potatoes with tomato, onion and herbs

CARVING STATION

Roast turkey with traditional Macedonian stuffing

Accompanied with orange and gravy sauces

DESSERTS

Fresh seasonal fruits

Mini Baklava

Mixed Christmas trunk

Cream puff with vanilla cream and orange flavor

Chocolate mille-feuille

Lemon pie with French meringue

Assortment of desserts in glasses

Pudding

Kourabiedes

Melomakarona

**Festive dinner in buffet with traditional Christmas recipes
and live DJ set!**

Join us on Tuesday, December 24, 2024 at 21:00

Price per person €65

Beverages upon consumption

Children up to 6 y.o. free of charge

Children between 7 to 12 y.o. : 50% discount





GRECOTEL
LARISSA IMPERIAL

New Year Reveillon



SALADS

Crispy green vegetables with roasted goat Feta cheese, walnuts, plums and balsamic vinegar with honey

Greek traditional salad with Cretan barley rusk

Caesar salad with chicken and crispy bacon

Rucola salad with “baby” spinach, sour apple, cherry tomatoes and smoked salmon

Fresh beetroot with orange and mint pesto

Noodles with vegetables, sweet chili and soya sauce

Cabbage and carrot with green apple and honey-mustard vinaigrette

Feast of green salads with Prosciutto, Talagani cheese and pomegranate dressing

Salad with endive, radicchio, pear, Gorgonzola cheese and roasted almond

Salad with oatmeal, mint, coriander, parsley, cranberry, pomegranate, walnuts and citrus vinaigrette

Tomato & Cucumber

Stuffed vine leaves

Tzatziki

Eggplant salad

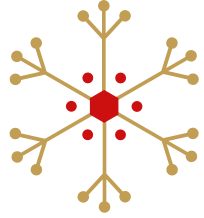


COLD APPETIZERS

Prosciutto with Parmesan and fruits

Assortment of Greek and International cheese





ACTION STATION - CRETAN BARLEY RUSKS

Barley rusks, Kissavo's Feta cheese, grated tomato, olive oil and oregano from Mt Olympus

SOUP

Chestnut cream with Katiki Domokou cheese

Sides: bacon, Parmesan, whole wheat croutons

HOT DISHES

Traditional chicken pie with rice

Pasticcio

Calamarata with shrimps, fresh tomato sauce and basil pesto

Chicken "kopanaki" with spices and mushrooms

Pork fore shank with sweet potato puree and gravy sauce

Braised beef with Pelion "hilopites" and goat cheese

Pork with vegetables and crispy breast

Dauphinois potatoes

Grilled lamb with yogurt and garlic

Risotto with vegetables and saffron

CARVING STATION

Grilled pork leg marinated with peach

Accompanied with barbecue and mustard sauces

DESSERTS

Seasonal fruits

Assortment of traditional desserts

Tiramisu

Assortment of cakes

Corne with namelaka cream

Orange pie

Cookie tart

Vanilla flavored mille-feuille

Kourabiedes

Melomakarona

Vasilopita

**Festive dinner in buffet with traditional
New Year's Eve recipes accompanied with live music band!
Join us on Tuesday, December 31, 2024 at 21:30**

Price per person €85

Beverages upon consumption

Children up to 6 y.o. free of charge

Children between 7 to 12 y.o. : 50% discount

