Festive Season 2026 - 2027

almyra



Christmas Eve Gala Dinner

24th December 2026

Freshly baked breads from our bakery
with infused butter

***

Hand-cut tuna tartare, avocado mousse,
yuzu gel, black sesame crisp
and micro coriander

***

Citrus-cured Chilean sea bass, yuzu-truffle
dressing, cucumber ribbons, pickled radish,
yuzu gel, basil oil and Osietra caviar

***

Black cod with white miso glaze,
saffron-cauliflower purée, broccolini
and lemon-ginger beurre blanc

***

Duck confit raviolo, chestnut cream,
shiitake mushroom, foie gras and sage jus

***

Venison loin, smoked potato purée,
rainbow carrots, honey-spiced pumpkin
and rosemary jus

***

Crème fraîche mousse with white miso caramel,
toasted buckwheat crumble and Granny Smith

***

Petit fours

VEGETARIAN

Freshly baked breads from our bakery
with infused butter

***

Whipped almond cream, white miso
and black truffle

***

Heritage beetroot carpaccio, avocado mousse,
pickled radish, yuzu dressing and basil oil

***

Aged Gruyère and Parmesan soufflé,
roasted artichoke, baby spinach, black
truffle and chive velouté

***

Chestnut and herb croquette, artichoke velouté,
thyme oil and crispy sage

***

Herb-crusted butternut squash Wellington,
truffle potato, glazed baby carrots, spiced
pumpkin and rosemary red wine jus

***

Crème fraîche mousse with white miso caramel,
toasted buckwheat crumble and Granny Smith

***

Petit fours



€100.00 per person

All prices include local taxes.

Christmas Day Buffet Dinner

25th December 2026

Cold Buffet & Festive Salads

Burrata and heritage tomato salad, basil pesto, aged balsamic and toasted pine nuts

Beetroot carpaccio, whipped goat's cheese, orange segments and candied walnuts

Mediterranean quinoa salad, pomegranate, cucumber, fresh herbs and lemon dressing

Cypriot village salad with feta and oregano

***

Seafood & Chilled Specialities

Poached king prawns with Marie Rose sauce

Salmon gravadlax with dill, citrus and mustard dressing

Tuna tataki, sesame crust, ponzu dressing and pickled daikon

Lobster and avocado salad with mango and citrus mayonnaise

Whole poached salmon with lemon and dill

Chicken and pistachio terrine with fig chutney and toasted brioche

***

From the Hot Buffet

Ginger pumpkin velouté

Fillet of beef, red wine jus and glazed shallots

Lamb cutlets, rosemary jus and roasted garlic

Pan-seared sea bass, saffron beurre blanc and baby spinach

Roasted duck breast with orange zest and fresh thyme

Wild mushroom risotto with truffle and aged Parmesan

Spinach and ricotta cannelloni, tomato fondue and basil

Roasted cauliflower steak, Mornay sauce and pomegranate

The Carvery

Roast turkey with chestnut and herb stuffing, cranberry sauce and turkey gravy

Chicken supreme filled with spinach and halloumi, light herb jus

***

Festive Accompaniments

Duck-fat roasted potatoes

Honey-glazed baby carrots

Roasted Brussels sprouts with chestnuts and smoked bacon

Maple-roasted pumpkin

***

Desserts

Caramel and pecan nut with coconut cream and caramel sauce

Cherry chocolate mousse with cherry compote and chocolate crumble

Festive black forest cake with cherries and whipped cream

Red velvet cake with cream cheese frosting

Chestnut crème brûlée

Vegan dark chocolate fudge cake with dark chocolate glaze

Melomakarona with honey syrup and walnuts

Kourabiedes with almond shortbread and icing sugar

Fresh Seasonal Fruit Display

€65.00 per person | €32.50 per child

All prices include local taxes.

New Year's Eve Gala Dinner

31st December 2026

Freshly baked breads from our bakery with infused butter

***

Sesame and Parmesan tartlet, whipped goat's cheese, fig compote and white miso

***

King crab salad, avocado cream, pink grapefruit jelly, Oscietra caviar, cucumber ribbons and yuzu-ginger dressing

***

Marinated turbot, saffron-parsnip purée, salmon roe and Champagne beurre blanc

***

Duck confit and truffle croquette, orange-ginger glaze, celeriac cream, pickled daikon and cranberry jus

***

Slow-cooked beef fillet & short rib, potato dauphinoise, glazed baby courgette, candied beetroot and red wine–port jus

***

Lime cheesecake with berry compote, gingerbread crumb and dried meringue

***

Petit fours

***

New Year pie (Vasilopita)

VEGETARIAN

Freshly baked breads from our bakery with infused butter

***

Whipped almond cream, white miso and black truffle

***

Heritage beetroot carpaccio, avocado mousse, pickled radish, yuzu dressing and basil oil

***

Aged Gruyère and Parmesan soufflé, roasted artichoke, baby spinach, black truffle and chive velouté

***

Chestnut and herb croquette, artichoke velouté, thyme oil and crispy sage

***

Herb-crusted butternut squash Wellington, truffle potato, glazed baby carrots, spiced pumpkin and rosemary red wine jus

***

Lime cheesecake with berry compote, gingerbread crumb and dried meringue

***

Petit fours

€120.00 per person

All prices include local taxes.



Children's Christmas Eve Menu

24th December 2026

Starter

Golden chicken nuggets
with a mild dipping sauce

***

Main Course

Grilled fillet of beef, creamy mashed potatoes and glazed baby carrots

or

Pasta with mild homemade tomato sauce

Dessert

Christmas chocolate brownie

€50.00 per child

All prices include local taxes.

Children's New Year's Eve Menu

31st December 2026

Starter

Mini pitta pizza with tomato sauce
and melted mozzarella

***

Main Course

Crispy chicken schnitzel strips, creamy mashed potatoes and glazed carrots

or

Spaghetti Bolognese

Dessert

Chocolate cake

€60.00 per child

All prices include local taxes.

almyra

+357 26 888 700

almyra@thanoshotels.com

www.almyra.com

a member of
DESIGN HOTELS™

THANOS
hotels and resorts