

## **Fish Menu 4**

- Fresh Strawberries
- Poached Tiger Prawns canape
- Smoked Salmon And Cream Cheese Roulade Set On Toasted Baquette
- Selection Of Cheese Served With Crissini And Crackers
- Crudities And Dip (Carrots, Vine Cherry Tomatoes, Field Cucumbers, Radish, Turnip, Kalamata Olives, Avocado Guacamole Dip, Herbed Cream Cheese Dip, Creamy Taramas With Salmon Caviar)
- Traditional Greek Salad
- Warm Octopus Carpaccio Garnished With Sauce Vierge
- Lobster Thermidor (Cream Sauce With Dijon Mustard, Gratinated With Parmesan Cheese)
- Prawns Flamed With Ouzo On Saganaki Sauce
- Pan-seared scallops set on sweet potatoes pure
- Seabass Pave Herbed Crusted, Crushed New Potatoes And Lemon Infused Olive Oil
- Squid Stuffed With Fetta Cheese Comfit Tomatoes And Fresh Herbs

### **Dessert**

- Fresh Fruit Platter
- (Strawberries, Pineapple, Mango, Plums, Watermellon, Mellon, Etc)
- Individual Panna-Cotta Presented In Glass With Strawberry Jelly

**PRICE : € 125 per person**