



C H R I S T M A S  
2025  
M E N U

ARADO NEW YEAR

31<sup>ST</sup> DINNER

STARTERS

SEAFOOD SALAD  
CHICKEN HAWAII SALAD,  
THAI BEEF SALAD  
ROOSTED FENNEL & APPLE SALAD  
ROAST BEETROOT, PARSLEY, PINE NUTS AND GOAT'S CHEESE SALAD  
APPLE CHESTNUTS SALAD  
WATER MELON CHEESE SALAD  
VEGETABLE ANTIPASTI  
FRESH GARDEN GREENS SALADS  
TOMATO & FRESH MOZZARELLA WITH BASIL & EXTRA VIRGIN OLIVE OIL

SALAD BAR

RADICCHIO, BABY SPINACH, WILD ROCKET LEAVES, ICEBERG  
CARROTS, GREEN CUCUMBER, CHERRY TOMATOES  
FRENCH DRESSING, BALSAMIC-OLIVE OIL VINAIGRETTE, PINK PEPPER EMULSION  
VEGETABLE & SEAFOOD ANTIPASTI'S  
CAPER BERRIES, ONION & CHERRY CONFIT TOMATOES  
GRILLED ARTICHOKES, MARINATED FETA GREEK STYLE, KALAMATA, GREEN OLIVES  
SEMI DRIED TOMATOES  
TAPENADE, BASIL PESTO, DRY TOMATO PESTO  
CONDIMENT MARIE ROSE, BASIL AIOLI, LEMONS, CHIPOTLE MAYO, AND WASABI  
TARTAR SAUCE

SEAFOOD ANTIPASTI &  
OYSTER BAR

POACHED TIGER PRAWN, CALAMARI, TUNA,  
MUSSELS, FRESH OYSTERS  
LEMONS, COCKTAIL SAUCE, TARTAR SAUCE, RED  
VINEGAR AND SHALLOT DRESSING

SOUP STATION

MINISTRONE  
CLASSICAL SEAFOOD  
BISQUE

SELECTION OF CHEESE

ANCIENT TROLLEY OF INTERNATIONAL AND  
LOCAL CHEESE, FRUITS,  
DRIED APRICOT, GRAPES, PRUNES, RAISINS,  
WALNUT, ALMOND WHOLE

LIVE BBQ STATION

BAKED SALMON  
BRAISED BEEF SHORT RIBS  
ROASTED WHOLE CHICKEN  
HONEY MUSTARD SOUS VIDE LAMB LEG  
BEEF PRIME RIBS  
SELECTION OF SAUCES  
BARBECUE, GARLIC, PEPPERCORN, LEMON

MAIN DISHES IN BUFFET

SALMON STEAKS, SAUTÉ SPINACH, LEMON  
CREAM SAUCE  
LASAGNA WITH MUSHROOMS & SPINACH  
ITALIAN RATATOUILLE VEGETABLE  
HONEY GLAZE CARROT AND PARSNIP  
STEAM BROCCOLI WITH TOSSED ALMOND  
POTATO ROSEMARY  
STEAM VEGETABLE

PASTA STATION

ASSORTED PASTA  
TOMATO SAUCE | PESTO | BOLOGNESE SAUCE |  
ARRABBIATA  
PARMESAN CHEESE

KIDS STATION

MINI PIZZA VEGGIE, RIGATONI WITH  
PINK SAUCE  
BREADED CHICKEN TENDERS,  
FRENCH FRIES  
MARSHMALLOW, POPCORN, FRUIT  
SKEWERS

DESSERT

SPANISH TURRON SELECTION  
NEW YORK BAKED CHEESECAKE  
CARROT CAKE  
CHOCOLATE MOUSSE CAKE  
VICTORIA SPONGE CAKE  
CHRISTMAS PUDDING  
LEMON TART  
CHURROS  
ASSORTED FRUITS SALAD

£90 PER PERSON  
A GLASS OF CAVA INCLUDED, TO CELEBRATE THE NEW YEAR.