



# SUNSET DINNER CRUISE ABOARD THE YACHT APOLLON



## SEASONAL SPRING DINNER BUFFET MENU

ARTISANAL CHEESE PLATTER: *aged “Graviera”, young “Anthotiro” & smoked “Metsovone” with coarse apple jelly and mini barley crispbreads*

### TWO APPETIZERS:

- *Taramasalata mousse and pitta crisps*
- *Santorini fava with organic wild capers*

### TWO SALADS:

- *Green salad spring onions, orange, organic sundried figs and thyme-honey vinaigrette*
- *Black-eyed pea salad with cherry tomatoes, cucumber, parsley and spring garlic*

GREEK PITAS: *Selection of crusty pies with fresh spinach, wild greens, onion and aged cheese*

### TWO MEAT ENTRÉES:

- *Slow roasted shoulder of free-range lamb with fennel*
- *Boneless corn-fed chicken with fragrant herbs and lemon zest*

### THREE SIDES:

- *Roast carrots*
- *Beetroots*
- *New potatoes*

### DESSERT:

- *“Wild plum” & Cherry almond tarts with yogurt cream flavoured with lemon and cardamom*