GRECOTEL

LARISSA IMPERIAL

Christmas Eve Gala Dinner

SALADS

Politiki salad with celery, carrot and peppers

Hummus with lemon and tahini

Spinach with mushrooms, Talagani cheese,
sun-dried tomatoes and bacon vinaigrette

Traditional Greek salad with caper leaves

Mixed salad greens with smoked salmon and pomegranate

Rocket salad with turnip, carrot, raisins and tart apple

Coleslaw with caramelised walnuts

Potato salad with crunchy pickled gherkins, bacon,
caramelised red onions, mayonnaise and spicy mustard

Mesclun salad with crumbled grilled Manouri cheese and beetroot

Mount Athos-style aubergine salad with spring onions

Tirokafteri (spicy cheese dip) with olive oil, oregano and hot pepper

Tzatziki

Tomato and cucumber



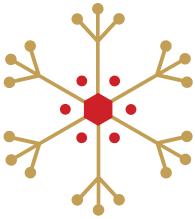


COLD APPETISERS

Selection of Greek and international cheeses
with crisp corn tortillas, dried prunes and apricots

Prosciutto with fresh seasonal fruit
and Parmesan shavings





SOUP

Chestnut velouté

Served with: croutons

HOT DISHES

Pappardelle with smoked salmon, mushrooms,
spinach and cream sauce

Traditional meat pie with mushrooms from Western Macedonia

Handmade grilled kebabs with olive-oil flatbreads
and tahini sauce

Potato gratin dauphinoise with Parmesan

Grilled chicken breast fillet with a refreshing lemon sauce

Vegetable risotto

Greek-style pork with oregano and lemon

Roasted mushrooms with balsamic vinegar

Veal with prunes and apricots

CARVING STATION

Roast turkey with traditional Macedonian stuffing

Served with forest berry and mustard sauces

DESSERTS

Fresh seasonal fruit

Christmas Yule log

Ekmek kataifi

Greek walnut cake

Mini fruit tarts

Panna cotta with traditional grape spoon sweet

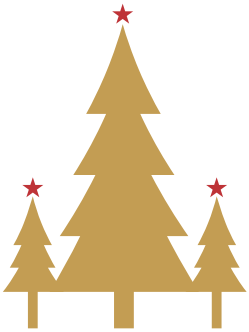
Dark chocolate mousse

Kourabiedes (Greek Christmas shortbread)

Melomakarona (Greek honey cookies)

Festive Christmas Eve buffet dinner featuring traditional Christmas recipes and a live DJ set! We look forward to welcoming you on Thursday, 24 December 2026 at 21:00.

Price per person: €70*
Children aged 6 and under: complimentary.
Children aged 7-12: 50% discount.
*Beverages, including soft drinks, are not included.



GRECOTEL

LARISSA IMPERIAL

New Year's Eve Gala Dinner

SALADS

Caesar salad with crisp iceberg lettuce, golden olive-oil croutons, Parmesan shavings and anchovy dressing, with a choice of crispy bacon or grilled chicken

Traditional Greek salad with virgin olive oil and oregano

Green salad with quinoa, vegetable spaghetti, cherry tomatoes and raisins

Roasted vegetable salad with olive oil, fresh thyme and crumbled Feta

Pasta salad with fresh tomato sauce, Feta, Thassos olives and basil oil

Artichoke salad with carrot and a refreshing mustard dressing

Octopus salad with potato, olives and capers

Black-eyed peas with spring onions, parsley, olives, paprika, onion, lemon and virgin

olive oil

Homemade tzatziki

Mount Athos-style aubergine salad with spring onions

Tirokafteri (spicy cheese dip)



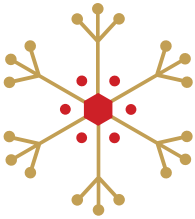


COLD APPETISERS

Selection of Greek and international cheeses with crackers and dried fruit

Mini dakos rusks with fresh tomato, Xinomyzithra cheese and oregano





SOUP

Pumpkin velouté with goat's cheese

Served with: croutons

HOT DISHES

Tortellini with creamy carbonara sauce

Vegetable ratatouille

Cannelloni filled with minced beef

Grilled beef patties with olive-oil flatbreads

Oven-roasted potatoes with tomato and Anthotyro cheese

Grilled pork escalopes with a refreshing lemon sauce

Lamb giouvetsi with vegetables and Xinomyzithra cheese

Risotto with chorizo and smoked Metsovo cheese

Spicy grilled chicken with vegetables and yoghurt sauce

Roasted vegetables with balsamic glaze

Veal in mushroom sauce

CARVING STATION

Roast leg of pork

Served with barbecue and mustard sauces

DESSERTS

Seasonal fruit

Assortment of traditional desserts

Chocolate mousse with pomegranate

Mini lemon pie tart

Crisp mille-feuille

Assortment of cakes

Chestnut and cranberry brownies

Cheesecake

Kourabiedes (Greek Christmas shortbread)

Melomakarona (Greek honey cookies)

Vasilopita (Greek New Year's cake)

Festive New Year's Eve buffet dinner featuring traditional New Year recipes and live music with an orchestra!
We look forward to welcoming you on
Thursday, 31 December 2026 at 21:30.

Price per person: €95
Beverages charged according to consumption.
Children aged 6 and under: complimentary.
Children aged 7-12: 50% discount.

