CHRISTMAS EVE
ALL INCLUSIVE BUFFET DINNER
AT THE SOLANA HOTEL AND SPA

Adults: € 55.00 | Children aged 5-12: 50% discount



ALL INCLUSIVE
includes unlimited beverages
wine, beer, soft drinks, mineral water and hot beverages

Antipasti

A selection of creative composed salads, marinated vegetarian dishes, various seafood, shellfish and cured fish complemented by roulades and pâtés. Indulge in our charcuterie section with freshly cut salamis and cured meats, accompanied by typical Mediterranean condiments and dressings

Sushi & Sashimi Selection

A selection of freshly rolled sushi delights and sashimi, accompanied by soy sauce, pickled ginger, and wasabi

From The Soup Tureen

Roasted Chestnut & Porcini Soup
Served with thyme and garlic croutons

Pasta Station

Crab & Prawn Linguine
Linguine with fresh crab meat and king prawns with garlic, chilli, lemon zest, parsley, and bisque butter sauce

Braised Beef Cheek Paccheri
Paccheri with slow-braised beef cheeks, tossed in a rich red wine sauce with thyme and Parmesan cheese

Tagliatelle al Bosco
Tagliatelle tossed with sautéed porcini mushrooms, truffle cream, baby spinach, and Grana Padano

Oriental Station

Char Siu Bao Buns
Steamed bao buns filled with BBQ pork, pickled cucumber and hoisin sauce

Duck Spring Rolls
Hoisin sauce, sweet chilli chutney

Golden Curried Vegetable Samosas
Julienne vegetables wrapped in crispy pastry, served with a mango curry sauce

Crispy Prawn Crackers
Served with a sweet chilli salsa

Butcher's Corner

Roasted Turkey Breast
Traditional roast turkey stuffed with sage, and served with a cranberry sauce, and gravy

Roasted Leg of Lamb
Moroccan spiced rub leg of lamb, with curried lentils and a bean sauce

From the Counter

Pan-Seared Scottish Salmon
Creamy leek sauce, baby spinach, and wakame salad

Asian Five-Spice Roast Duck
Slow-roasted duck with hoisin glaze, steamed pancakes, cucumber, and spring onions

Shawarma Station
Slowly grilled chicken döner kebab served with pita bread, traditional salads, condiments, and sauces

Garlic & Rosemary Porchetta
Italian-style rolled pork belly with crispy crackling, served with salsa verde, and pan gravy

Vegan Dishes

Wild Mushroom & Chestnut Wellington
Wild mushrooms, chestnuts, spinach, and herbs, wrapped in flaky pastry, and served with a red wine reduction

Sweet Potato & Chickpea Korma
Sweet potatoes and chickpeas simmered in a mild coconut and cashew curry, finished with fresh coriander

Potatoes and Greens

Butter-steamed seasonal vegetables
Oven-roasted potatoes marinated with garlic, fresh thyme and rosemary, and finished with extra-virgin olive oil

Kids' Specials

Pepperoni Pizza
Crispy Chicken Nuggets
French Fries

Selection of International and Local Cheeses

Served with homemade chutneys, crackers, pickled vegetables and flavoured grissini

Desserts

Sweet Finale! An array of Christmas puddings, mousses, chocolate bite-sized treats, all accompanied with a chocolate fountain

FESTIVE SEASON 2026 - 2027

SOLANA HOTEL AND SPA

Denotes vegetarian dishes Denotes vegan dishes

G3 GROUP