

A photograph of a brightly lit Christmas tree in a hallway, decorated with lights and ornaments. Purple streamers are draped across the scene. The background features a repeating pattern of dark, swirling shapes. The text is overlaid on the image.

Dazzling Christmas

NEW YEAR'S EVE MENU

2025-2026



THE MET HOTEL

a member of
DESIGN HOTELS

part of
MARRIOTT
BONVOY

31.12

New Year's Eve in Maistros Ballroom

from 21:00 - with live music

Price per person: €140,00

(drinks are not included)

Bakery corner

- 4 kinds of bread rolls
- Focaccia with rosemary and cherry tomato
- Sesame seed and multigrain bread sticks
- A selection of breads
- Brown and white baguette

Starters

- Smoked salmon roll with cheese cream and fresh herbs
- Cold cuts (prosciutto, mortadella with pistachio, salami and smoked oven baked turkey)
- Spoon pyramid with shrimp mouse and black caviar
- Selection of 3 different kinds of aged gouda with black truffle, basil pesto and chili
- Cheese selection of grilled manouri, Cretan Gruyere and baby Parmesan wheel
- Breadsticks selection, dried fruits, honey and grape must
- Chicken pâté with hazelnuts and orange

Salads

- Honeyed octopus and grilled seafood with balsamic vinegar, sun-dried tomato, fresh thyme and diced vegetables
- Salad with cabbage, green apple, mayonnaise, yogurt and pomegranate

- Crisp romaine & iceberg lettuce with grilled chicken, crispy prosciutto and Caesar dressing
- Salad with spinach & arugula, “anthotyro” cheese, grilled mushroom and Zapata croutons
- German potato salad with caramelized onions, bacon and cornichons
- Salad with grilled pork fillet, oven-roasted vegetables, and basil-infused balsamic cream
- Fresh mixed vegetables with extra virgin olive oil
- Salad with mozzarella, tomato, grilled mushrooms, and basil pesto
- Selection of homemade dips (spicy cheese, tzatziki, eggplant)

Sauces - Dressing - Garnishes

- Olive oil with fresh herbs
- Honey & balsamic vinaigrette
- Olive oil, lemon and mustard dressing
- Pomegranate vinaigrette
- Lemon, caper, spring onions, pickles, red peppers from Florina, sundried tomatoes, cornichons

Soup of the day

- Chicken soup with egg-lemon sauce

Hot Specialities

- Oven baked veal fillet with red wine sauce and fresh thyme
- Venison stew with onion pearls and red wine sauce
- Chicken roll stuffed with Cretan Gruyere and gravy sauce
- Grilled pork filet with mushroom sauce
- Oven baked baby butter potatoes with fresh herbs
- Grilled mushrooms and tricolored peppers served with Dijon mustard-flavored mayonnaise
- Macedonian stuffing with poultry livers, raisins, and herbs

Live Presentation

- Oven baked pork leg with honey, orange, cinnamon and carnation
- Penne pasta with parmesan cream, chicken, sundried tomatoes and truffle oil

Kids' Corner

- Penne pasta with fresh tomato sauce and parmesan cheese
- Mini pizza with ham, bacon and mushrooms
- Fried meat balls with ketchup and mustard
- Traditional fried potatoes
- Mini profiteroles

Desserts

- Fresh seasonal fruit slices
- Greek traditional Christmas sweets (kourabiedes and melomakarona)
- Greek traditional syrup sweets (kadayfi and homemade baklava)
- Crispy meringues with violet, spearmint leaves and forest fruits
- Praline cakes with bitter chocolate and caramel mousse
- Lemon-lime tart with Mastic from Chios flavored meringue
- Cake with trilogy of chocolate, pistachio from Aegina and black berry mousse
- Vanilla cream roll cake, chestnut cream and forest fruits jelly

CELEBRATE WITH US

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Book any time before the 15th of December 2025 and save 10% with our Early Bird Discount Offer.

Deposit of 50% of the total amount is required to confirm your reservation.

Kindly inform us of any allergies or dietary restrictions in advance.



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