



Athens, 11th December 2008

PRESS BULLETIN

CHRISTMAS IN ATHENS!



As the festive days are approaching, TITANIA hotel is ready to suggest:

- **Christmas Eve** (Price € 98,00 per person) **and New Year's Eve** (Price € 130,00 per person) **at the Olive Garden**, the "jewel of the Hotel" with the panoramic view of Acropolis and Lycabettus hill. The hospitable and charming atmosphere of the restaurant and Chef's gastronomic creations accompanied by our Orchestra's Greek and international melodies are the epitome of these special nights.
- **New Year's Eve at the outstanding «EUROPE» hall** (Price € 85,00 per person) A wide variety of our delicious Buffet, accompanied by our Orchestra and a dancing program will offer an unforgettable night.
- **After Midnight Breakfast** (from 03:30- 09:00), (Price € 25,00 per person) at «EUROPE» hall, starts your first day of the New Year, with an exquisite breakfast of fine ingredients and festive combinations and flavors.
- **Christmas Brunch** (Price €49,00 per person) **and New Year's Brunch** (Price €53,00 per person) in the Olive Garden restaurant, take advantage of our famous rich Buffet, that has satisfied even our most demanding guests. Carefully selected and unique music melodies will create a magic atmosphere.



Πληροφορίες –Κρατήσεις , τηλ. 210 3326000



CHRISTMAS EVE GALA DINNER

Amuse Bouche

Hare terrine with "bonbon truffle"
and Crayfish in scented biscuit with Tangerine sauce
and Cinnamon ravioli

Quince and red Pumpkin soup with smoked Eel
and Watercress essence

Angler fish medallion with "Jamon Iberico"
and green Seaweed on a Beetroot layer and Walnut sauce

Rakomelo sherbet with Anise essence

Goose stuffed with Dates and assorted nuts,
Sweet potato Strudel with Raisins,
in black Truffle sauce

Goat cheese in red wine,
small Winter salad and poached Figs

Light Chestnut mousse Quenelle
with bitter Cocoa syrup
and whole caramelized Chestnuts

Coffee or Tea
Mignardises

«Merry Christmas 2008»



**NEW YEAR'S EVE
GALA DINNER**

Amuse Bouche

Partridge stuffed with wild Mushrooms
on Celery root and white Chicory salad

John Dory golden broth
with Quince, Shell fish and green Asparagus

Beetroot ravioli, stuffed with Crab
and scented with white Truffle

"Laurent Perrier Grande Alexandra" Jelly
with Crème de Cassis essence

Milk fed filet of Veal with Dear,
caramelized Chest nut, Porcini tart,
wild Hibiscus ravioli and "Shiraz Barossa" sauce

Rambault with Walnuts, Sweet Delights with truffle
and Thyme Honey

Caramelized Fennel in Marzipan bisque
and white Chocolate cream scented with Lemon blossom

Coffee or Tea

Mignardises

Traditional New Years Pie
Glass of Sparkling wine

«Happy New Year 2009»