THE ATHENIAN CALLIRHOE

MENU · 24 DECEMBER 2026

Christmas Dinner With a View Over All of Athens

Festive Welcome

Greek sparkling wine, served with a mini prosciutto purse filled with creamy cheese and pear.

Soup — Chestnut, Thyme & Sage

Chestnut velouté with sautéed wild mushrooms, aromatic thyme and sage oil, and crispy Parmesan.

Salad — Winter Garden

Roasted beetroot, pear, pomegranate, honey-caramelised walnuts, goat's cheese cream and a mandarin and aged vinegar vinaigrette.

Starter — Scallop & Greek Winter Earth

Pan-caramelised scallop, velvety cauliflower purée, leek cream, lemon butter sauce and fine truffle shavings.

Sorbet — Mandarin & Bergamot

Light citrus sorbet with fresh mint.

Main Course

(Selection required at the time of booking)

a. Turkey with Chestnut

Turkey roulade with a chestnut and aromatic herb stuffing, celeriac purée, fondant potato, glazed carrots and a turkey jus with cognac.

b. Herb-Crusted Beef Fillet

Black pepper mashed potatoes, forest mushrooms and red wine sauce.

c. Mushroom Risotto

With chestnut and Parmesan *(vegetarian option).*

Dessert — Chocolate, Chestnut & Mandarin

Dark chocolate mousse, chestnut crémeux, mandarin insert and a crunchy hazelnut praline base.

Traditional Sweets

Mini melomakarona with honey and walnut, kourabiedes with toasted almond, and small diples with honey and cinnamon. Served on a small festive platter with coffee, tea or a small liqueur.

CALLIRHOE VIP ROOF GARDEN / SEATING TIME 21:00 / SERVING TIME 21:30

Full 8-Course Menu & Welcome Drink

Price: €125

*Music & entertainment throughout the evening.

**A special children's menu is also available for the Christmas Eve dinner at €60.