

MENU

AMUSE-BOUCHE

- Grilled oyster mushroom salad / roasted romaine lettuce / aioli

MAIN MENU

- Roasted beetroot soup / goat cheese dumplings
- Cream of pumpkin soup / chicken / coriander / coconut milk
- Braised pork neck roulade / onion / pickled cucumber / mushrooms / mustard sauce
- Stuffed chicken fillet / mushrooms / rosemary sauce
- Duck and apple dumplings / roasted root vegetables / demi-glace sauce
- Roasted cod fillet with vegetables / leek sauce
- Potato gratin with onion
- Pearl couscous / roasted parsnip / carrots
- Cauliflower / béchamel sauce
- Braised red cabbage

COLD BUFFET

- Salmon tartare with traditional accompaniments, served on toasted wholemeal bread
- Roast beef roulades / julienne vegetables / oyster mushrooms / vinaigrette dressing

- Cured and smoked pork loin / Vitello Tonnato sauce / capers
- Beef salad with mung bean sprouts
- Smoked chicken Caesar salad
- Salmon salad / orange / pomegranate
- Coleslaw
- Beetroot salad
- Mixed baby leaf salad
- Slow-roasted chicken fillet
- Cherry tomatoes
- Pickled red onion
- Fresh cucumber
- Feta cheese
- Toasted sunflower seeds
- Tuna in herb marinade
- Green beans / vinaigrette dressing
- Selection of homemade bread
- Homemade traditional lard spread

DESSERT BUFFET

- Homemade apple pie
- Poppy seed cheesecake
- Orange and poppy seed Crème brûlée
- Caramel panna cotta with cherries
- Mini butter and quark doughnuts

BEVERAGES

- UNLIMITED OPEN BAR
- A SELECTION OF ALCOHOLIC AND NON-ALCOHOLIC BEVERAGES: vodka, white and red wine, whisky, beer, rum and gin
- juices and soft drinks, coffee and tea.