

BUFFET MENU

Classic holiday Favours

49 € / PERSON

Min. group size: 35

Please provide allergy information and any special requests at least 24 hours before the catering event. Feel free to inquire with our waitstaff about allergen details. The minimum group size is 35 people. The price is inclusive of VAT and the menu is valid from November 1, 2023, to January 14, 2024. Menus must be pre-ordered with a minimum of seven days' notice.



HORS D'OEUVRES AND WELCOME DRINK

Tomato salsa with crème fraîche in a pastry basket

Grape & cheddar cheese bites

Glass of Prosecco or alcohol-free welcome drink

STARTERS

Salmon fillet baked at a low temperature (48°)

Tzatziki, marinated red onion, lemons, capers and olives

Jellied herring with radish salad

Mussels in a wine broth with ginger and chilli

Pork fillet slices with brandied plums and BBQ sauce

Cornmeal-breaded chicken with orange mayonnaise

Aubergine slices with mint and garlic

Sweet pepper meze with burrata and croutons

Pasta salad with cheese, ham and green beans

Greek-style tuna salad with feta cheese

Freshly baked ciabatta, baguette and black bread with butter

MAINS

Halibut with chimichurri, fennel and peas

Turkey roulade with raisin & ginger stuffing and mulled-wine gravy

Creamy baked potatoes with garlic and green pepper

Tom-yum carrots with sea buckthorn berries

Roasted vegetables in ginger & Jerusalem artichoke sauce

DESSERTS

Blueberry cheesecake with blueberry sauce

Panna cotta with caramel sauce

Fresh fruit (diced)

Tea/coffee, cocoa and water

