

BUFFET MENU

Classic holiday favours

60 € / PERSON

Min. group size: 25

The menu price is €60 (incl. VAT). The menu can be ordered for groups of at least 25 people. If there are fewer than 25 people, the min. order is €1500. Information about allergies and any special requests should be submitted at least 24 hours prior to the catering event. Menus must be ordered at least four working days in advance. Place orders by e-mailing reservations.duco@accor.com or calling +372 699 6400.



APPETISERS

- Smoked eel mousse with celeriac (GF)
- Fillet of salmon baked at a low temperature (GF/LF)
- Apple balsam-glazed quail with raspberry sauce (GF/LF)

SALADS

- Smoked fish salad with potato and dill (GF)
- Beetroot salad with goat's cheese cream and pomegranate seeds (LF/VG)
- Apple & celery salad with grapes and nuts (GF/VG)
- Crisp salad leaves with seeds, nuts and croutons (LF/V)
- Vinaigrette dressing (GF/LF/V), yoghurt dressing (GF/VG)
- Freshly baked black and white bread, butter, olive oil, balsamic vinegar

HOT DISHES

- Halibut with chimichurri and peas (GF/LF)
- Braised beef with green pepper & cognac sauce (GF)
- Grilled fillet of chicken with tarragon sauce (GF)
- Long-grain rice with cauliflower and mild curry (GF/LF/V)
- Spicy wheat couscous with capers and olives (LF/V)
- Roasted carrots with parsnip and lemongrass (GF/LF/V)
- Swede au gratin with roasted onion (V)

DESSERTS

- Chocolate fountain (GF/VG) with decorations and toppings
- Gingerbread and chocolate cookies (VG)
- Selection of sliced fruit (GF/LF/V)
- Chocolate, peanut & banana smoothie (GF/VG)
- Chocolate brownie and sweet cookies (VG)
- Waffles and mini-baskets with fruit or berry mousse (VG)
- Tea, coffee, cocoa and water

GF - gluten-free | LF - lactose-free
VG - vegetarian (not suitable for vegans) | V - vegan

