

GALA MENU *Holiday Favourites*

THREE COURSES

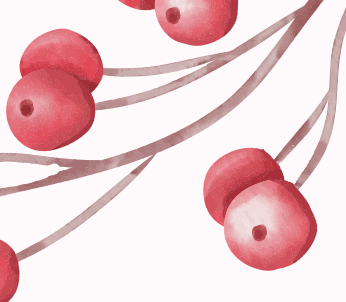
5-8 PEOPLE 49 € / PERSON

9+ PEOPLE 45 € / PERSON

The menu comes with breads, water and tea/coffee

Group menus require a minimum 72-hour advance order. Share allergies/special requests 24 hours before the event. Ask wait staff about allergens.

To place an order, please contact us at
reservations.duco@accor.com or call +372 6996 400.



HORS D'OEUVRES

Wild mushroom pastry (VG)

Chicken pâté

SELECT A STARTER

(the same dish to be served to everyone in the group)

JERUSALEM ARTICHOKE SOUP (GF/LF/V)

Soup with roasted Jerusalem artichoke, caramelised pears and pan-fried nuts

SALMON SALAD (LF)

Lightly salted salmon with blackcurrants, beetroot & ginger salad, mixed leaves, mini-cucumbers and croutons

MEAT & MUSHROOMS (GF)

Beef marinated in spices and served with wild mushroom salad, pickled mustard seeds and cheese

SELECT A MAIN COURSE

(the same dish to be served to everyone in the group)

CELERY (GF/LF/V)

Celeriac steak with celery cream, celery & rice crisp and chive sauce

LAMB & PEAS (GF)

Slow-cooked lamb with mushy peas, creamy potatoes and rosemary sauce

DUCK & CABBAGE (GF)

Fillet of duck with duck rillettes, red-cabbage cream, swede seasoned with thyme and currant sauce

SELECT A DESSERT

(the same dish to be served to everyone in the group)

ORANGE PUDDING (VG)

Blood orange & gingerbread pudding with citrus sauce and seed cookie

CHOCOLATE MOUSSE CREAM (VG)

Chocolate cream enriched with herb liqueur and coffee and served with fresh berries

