



Buffet I.

Banquet rolls and home-made bread with three kinds of home-made spreads

Beetroot salad with nut vinaigrette and candied macadam nuts

Traditional Ceasar salad with anchovy dressing, herb croutons and parmesan shavings

Baked carrots with avocado and citrus dressing

Carrot-orange cream soup perfumed with ginger

Pork Saltimbocca with sage and Parma ham

Baked Coalfish with citrus and fine wine-butter sauce

Mushroom "paprikash" with sour cream

Gratinated cauliflower with parmesan cheese and bacon

Roasted new potatoes with rosemary and garlic

Vanilla Crème Brûlée

Mousse of white and dark chocolate with marinated fruits

Bufet II.

Banquet rolls and home-made bread with three kinds of home-made spreads

Quinoa salad with orange and pomegranate, fennel and ginger-lime dressing

Rocket salad with pine nuts, cherry tomatoes, parmesan and balsamic

Celery salad with apples, pumpkin seeds and mayonnaise-mustard dressing

Chicken broth with homemade pasta and vegetables

Grilled turkey breasts with mushroom sauce and parsley

Traditional baked fish pie with potato mash

Spaghetti aglio olio pepperoncino with parmesan cheese

Jasmine rice with roasted vegetables and coriander

Steamed vegetables with butter

Chocolate brownie with vanilla whipped cream

Fruit Tartelette with vanilla cream

Bufet III.

Banquet rolls and home-made bread with three kinds of home-made spreads

Pasta salad with cherry tomatoes, oregano and feta cheese

Bean salad with roasted peppers, smoked salsa and chilli dressing

Mix Lettuce salad with tomatoes, pepper, cucumber and red onion

Beef broth with homemade pasta and vegetables

Roast pork with Guinness beer and root vegetables

River trout baked with herb butter and pan fried spinach

Pea risotto with sun dried tomatoes and spring peas

Vegetable ragout with mushrooms

Lyonnais potatoes with fried onion

Fruit salad with white rum, coconut shavings and whipped cream

Pistachio Crème Brûlée