

TALVEBUFFEE

38 EUR / KÜLALINE

TERVITUSJOOK

Hõõgvein

KÜLM BUFFEE

Valik heeringaid, sibul ja hapukoor
Vürtsikas apelsiniga kanafilee
Marineeritud seemned ja kõrvits, pohlamoos
Küpsetatud peet kitsejuustuga
Sealihasült, hapukurk ja mädarõikakreem
Klassikaline kartulisalat maasuitsusingiga
Roheline salat granaatõunaseemnete ja mandlitega

SOE BUFFEE

Jõulukalkun apelsinikastmes
Mahlane jõulusink maheda sinepiga
Ahjuvorstikeste valik pohladega
Meega glasuuritud pastinaak ja porgand
Rosmariiniga maitsestatud kartuligratään
Hapukapsas pohladega

DESSERT

Jõuluürtidega plaadikook
Hooajaline puuviljavalik
Juustud viinamarjadega
Dessertkastmete valik

(G- gluteenivaba; L- laktoosivaba; V- vegan)



WINTER BUFFET

38 EUR / GUEST

WELCOME DRINK

Mulled wine

COLD BUFFET

A selection of herring, onions and sour cream

Spicy orange chicken

Marinated mushrooms and pumpkin, lingonberry jam

Baked beets with goat cheese

Pork belly, pickles and horseradish cream

Classic potato salad with smoked ham

Green salad with pomegranate seeds and almonds

WARM BUFFET

Christmas turkey in orange sauce

Juicy Christmas ham with mild mustard

A selection of oven-baked sausages with lingonberries

Honey-glazed parsnips and carrots

Potato gratin with rosemary

Sauerkraut with lingonberries

DESSERT

Christmas flavored cake

Selection of seasonal fruit

Selection of cheese with grapes

Selection of dessert sauces

(G- gluten free; L- lactose free; V- vegan)

