

BANQUET

sample menu

WELCOME CECEPTION

Beverages and passed appetizers

Welcome drink – Prosecco - 150 ml per guest
Still water

FINGER FOODS

Oriental-style Barbary duck tartare on a crisp sesame wafer with nigella seeds and salsify julienne
Saffron pear with smoked goose breast and roasted parsley root mousse
Prawn mousse wrapped in nori leaves with lime zest, served on a coriander blini
Gorgonzola with toasted pistachios on a crisp cracker *vege*
Sesame hummus in salted caramel with nut tuile *vegan/LF*

COLD BUFFET

Rolled roasted pork loin with wild mushroom mousse and roasted pistachio dust *GF*
Mini profiterole filled with pulled veal and parmesan, decorated with edible gold
Wild salmon marinated in yuzu, lightly seared in sesame, served on a squid - ink blini with ponzu gelée and Beluga caviar
Tiger prawn tartare with spherified caviar on a spinach blini
Parmesan baskets with prawns on a creamy mousse *GF*
Mushroom panna cotta with edible kale moss in a choux "pot" garnished with enoki mushrooms
Yellow zucchini rolls filled with truffle - infused fromage blanc and dried edible flowers
Vegan beetroot and tofu terrine *vegan/GF/LF*
Sun - dried tomato and millet tartare on pumpernickel *vegan/LF*
Sesame hummus in salted caramel with mint tuile *vegan/LF*

HOT BUFFET

Veal roulades with shallots and oyster mushrooms in natural jus *LF*
Sous-vide pork tenderloin with creamy chanterelle sauce
Burbot fillet marinated in yuzu with cornmeal crust, served with cream leek sauce and colorful pepper *GF/LF*
Baked broccoli cakes with feta cheese and millet, served with green olive, shallot, and lovage salsa *vege*
French-style dumplings with herb butter *vege*
Herb - roasted potatoes
Brussels sprouts with parsley butter *vege/GF/LF*
Green bean and carrot bundles with butter *vege/GF/LF*

DESSERTS

Mini blackcurrant mousse in a pink chocolate shell with mini meringue
Chocolate sablé with lemon cream and meringue
Strawberry and chili mousse monodessert with mini meringue
Mini lemon tart with torched meringue
Peach – passion fruit mousse in a pink chocolate shell
Crispy profiterole with Chantilly cream and salted caramel

TWO LIVE COOKING STATIONS INCLUDED IN THE MENU

sample menu

TARTARES

Blanched prawn tartare with avocado and mango *GF/LF*

Tuna tartare with avocado, chili, chopped coriander, olive oil, lemon juice and freshly cracked pepper *GF/LF*

DUMPLINGS

Dumplings filled with roasted goose and plums, pan - fried in rapeseed oil, served with saffron pear *LF*

Podlasie - style dumplings with wild forest mushrooms, flavored with lactarius deliciosus oil, served with golden caramelized onions *LF*

Dumplings with country - style blood sausage, cinnamon, and apple, finished in clarified butter

SEAFOOD

Gambas prawns sautéed in butter, and garlic with cherry tomatoes, flambéed in white wine *GF*

Octopus braised with sea salt, cherry tomatoes and coriander in a buttery wine sauce *GF*

Spanish - style mussels flambéed in tomato concassé with parsley and jalapeño *GF/LF*

PASTAS

Black tagliatelle with prawns and cherry tomatoes

Fagottini with aged ham in a creamy balsamic sauce

Rigatoni Mamorosa - veal in a creamy tomato sauce with spinach

Tagliatelle with chanterelle mushrooms in a creamy sauce *vege*

ORIENTAL STATION

Sichuan - style beef with noodles *GF/LF*

Pad Thai with chicken or tofu *vege/GF/LF*

Chicken yakitori skewers grilled with leek in teriyaki sauce *GF/LF*

INDIAN STATION

Mutton Bhindi - lamb with okra in tomato sauce *LF*

Mixed seafood curry - calamari, mussels, cocktail prawns, octopus in a garlic - ginger sauce

Accompaniment: freshly baked Naan bread