

Sunday, the 4th November 2018

Children's menu

Cream of potato

Penne
with cheese sauce

Coconut-parfait

Gala Dinner

Oven-fresh pumpkin-bread
with essential oil-butter

At the Buffet

Fresh salads, vegetables, condiments
and appetizers from the buffet

Cold starter

Cream cheese mousse
with parsley dip
on a walnut sponge
and eggplant praline

Soup

Cream of oyster mushroom
with herb cam lobes

or

Clementine drink
with dates and mango

Warm starter

Ravioli with roasted pumpkin filling
on parmesan cream
and amaretto brittle

or

Creamy pea and ham risotto
and pepper gel

Main dish

Gravy stewed veal cheeks
with chickpea mash,
broccoli and beetroot

or

Grilled swordfish steak,
lemon bulgur, tomato tapenade
and creamed spinach

or

Crispy spring roll filled
with vegetables, peanut paste
and glass noodle salad

Cheese from the buffet

Dessert

Apple pie
with cinnamon ice cream
and caramel coffee cream

or

Variation of pear

Ice cream from the buffet

Fresh fruit