

# Buffet Menu

## *Starter*

Cheese and meat appetizer plate

Duck mousse with cranberry jelly

Canapes with quail egg, watercress salad and salmon roe

## *Salad*

Mango salad with cherry tomatoes and butter-fried tiger prawns

Caesar salad with grilled chicken, cherry tomatoes, croutons and parmesan cheese

## *Main course*

Roasted pork

Baked salmon in lemon marinade

Mini potatoes baked in garlic butter and rosemary

Grilled zucchini, paprika, red onions

*Vegetarian option:* Tagliatelle with basil, tomatoes and parmesan cheese

## *Desert*

Strawberry cake with vanilla sauce

Berry flatbread with strawberry sauce

Bread and butter

Tea or coffee, and water



**RIXWELL**  
HOTELS

# Served Menu

## *Appetizers\**

Brie cheese baked in puff pastry with dates

Shortbread with lightly salted salmon, spinach cream and fresh cucumber

Cheese and meat appetizer plate

## *Salads\**

Tiger prawn salad with quail egg, fresh cucumber, avocado, lettuce and parmesan chips

Mille-feuille salad with beetroot, arugula, cedar nuts and grilled cheese

## *Choice of main course*

Corn chicken with blue cheese sauce served with fried bulgur and grilled vegetables

or

Slow-cooked beef served with mashed potatoes, cheese and sun-dried tomatoes

or

*Vegetarian option:* Gruboto with green beans, tomatoes, parmesan cheese and arugula salad

## *Desert*

Cherry strudel with vanilla sauce and fresh berries

Bread and butter

Tea or coffee, and water

*\* Served on arrival on table*