

GALÁ DINNER MENU

WELCOME DRINK

CANAPÉS ON THE TABLE

Canapé with chicken liver pâté and lingonberry marmalade
Canapé with roast beef and butter-caramelised onion cream
Crispy tartlet with sun-dried tomato hummus and buckwheat popcorn
Selection of Spanish olives

COLD BUFFET

SALADS

Fresh spinach salad with smoked salmon and horseradish cream
Roast beef salad with roasted baby potatoes and lingonberry dressing
Caesar salad with Parmesan crisp, cherry tomatoes and anchovy dressing

FISH APPETIZERS

Lightly salted Atlantic salmon fillet in beet marinade
Stuffed eggs with North sea shrimp salad
Selection of Baltic herrings

CHEESE PLATE

Selection of Latvian and French cheeses with homemade jams

MEAT APPETIZERS

Boiled beef tongue with Vitello Tonnato sauce
Homemade chicken roulade with sun-dried tomatoes
Selection of cured meats

Homemade bread with herb butter and chef's spreads

HOT BUFFET

MAIN COURSES

Slow-roasted pork with creamy pepper sauce and roasted apples
Oven-roasted turkey with lingonberry and brandy sauce
Atlantic salmon fillet with Bisque sauce

SIDES

Potato gratin dauphinois
Grilled seasonal vegetables with lemon butter
Pearl couscous with sun-dried tomatoes

DESSERTS

Selection of macarons
Chocolate brownie with raspberry sauce
Mini Pavlova with berries
Orange panna cotta
Selection of fresh fruit

DRINKS

Natural drinking water
Tea
Coffee