

GALÁ DINNER MENU

CANAPÉS ON THE TABLE

- Mini canapés with marinated salmon
- Canapé with beetroot hummus and carrot chips
- Pulled pork canape with red onion marmalade
- Selection of Spanish olives

COLD BUFFET

SALADS

- Fresh spinach salad with smoked Atlantic salmon and whipped horseradish dressing
- Roast beef salad with butter-fried new potatoes and lingonberry sauce
- Fresh leaf salad with roasted chickpeas and citrus 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 whipped horseradish
- Homemade chicken roulade with sun-dried tomatoes
- Selection of cured meats
- Homemade bread, herb butter & spreads

HOT BUFFET

MAIN COURSES

- Herb-butter slow-cooked pork roast with seasonal mushroom sauce
- Oven-baked duck breast with aromatic lingonberry-brandly sauce
- Baked Atlantic salmon fillet with bisque sauce

SIDES

- Dauphinoise potato gratin
- Grilled seasonal vegetables with lemon butter
- Pearl couscous with sun-dried tomatoes

DESSERTS

- Macarons
- Napoleon cake
- Riga Black Balsam Tiramisu
- Rye bread trifle with lingonberry jam
- Fruit selection

DRINKS

- Welcome drink
- Natural drinking water
- Tea
- Coffee