



BANQUET MENU

COLD BUFFET

- Antipasto platter
- platter of roasted meats and terrines
- boards of cheeses with crackers and fruit
- spinach roulade with smoked salmon and lemon cream cheese
- asparagus with marinated halibut and pepper sauce
- little trout fillet in vinous jelly
- Water melon in Prosciutto with coriander and balsamic sauce
- slices of roasted turkey larded with figs
- chicken roll stuffed with capers and dried tomatoes
- duck galantine with cranberries
- roast beef with French dressing and sunflower seeds
- steak tartare ringed with onion on toast
- bread, butter

SALAD BUFFET

- salad with roasted chicken, bacon and grilled pepper
- mixed lettuces with dried tomatoes and herb croutons
- Greek salad
- Prosciutto salad with lamb's lettuce and Parmesan cheese

HOT BUFFET

- Pork tenderloin in pepper sauce
- Chicken fillet in salsa
- Roasted salmon stuffed with crayfish neck
- Tart with aubergine, cherry tomatoes and feta cheese

DESSERTS

- mini cupcakes with exotic fruit
- filleted fruit bowl
- puff pastry
- raspberry mousse
- chocolate truffles

DRINKS

- Coffee (white and brown sugar, cream)
 - Lipton tea (a wide selection of flavours, white and brown sugar, lemon)
 - mineral water (still and sparkling)
 - juices (orange, apple, black currant)
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