

CHRISTMAS MEETING MENU PROPOSALS

All of our proposals contain animal products. At your request we can prepare a vegetarian or vegan each set.

PROPOSAL 1

Cold snacks and salads:

- jellied carp
- fish Greek style
- three-flavours herring
- vegetable salad
- mixed bread (wholemeal bread, white bread, banquet buns)

Dessert:

- Gingerbread
- Christmas cheese cake with nuts and dried fruits
- Fruitcake
- dried fruits compote

PROPOSAL 2

Cold snacks and salads:

- salmon roll with spinach
- Gefilte fish
- herring rolls with spring onion, honey and mustard sauce
- vegetable salad
- tuna salad
- mixed bread (white bread, wholemeal bread, banquet buns)

Hot dishes:

- Beetroot soup
- Christmas dumplings with cabbage and mushrooms

Dessert:

- · Christmas cheese cake with nuts and dried fruits
- gingerbread with nuts and dried fruits
- poppy-seed cake
- dried fruits compote



PROPOSAL 3

Cold snacks and salads:

- Christmas canapés
- jellied carp
- fish Greek style
- three-flavours herring
- · vegetable salad
- tuna salad
- mixed bread (white bread, wholemeal bread, banquet buns)

Hot dishes:

- beetroot soup with mushroom ravioli
- carp fried sauté with roasted potatoes

Dessert:

- Christmas cheese cake with nuts and dried fruits
- poppy-seed cake
- dried fruits compote

PROPOSAL 4

Cold snacks and salads:

- stuffed fish with almond flakes
- salmon tartare with dried tomatoes and lime
- jellied carp
- three-flavours herring
- tuna salad
- vegetable salad
- mixed bread (white bread, wholemeal bread, banquet buns)

Hot dishes:

- Beetroot soup
- batter dipped carp fillet
- · dumplings with cabbage and mushrooms

Dessert:

- poppy-seed cake
- fruit cake
- Christmas cheese cake with nuts and dried fruits
- Dried fruits compote



Compose your own set

Platter of Christmas canapés 30 items:

- 6 x with herring and fresh cucumber shavings
- 6 x with smoked trout and red caviar
- 6 x with smoked salmon, mascarpone cheese and fresh dill
- 6 x with tuna and red onion spread
- 6 x crab sticks on lime mousse

Cold snacks:

- Gefilte fish
- jellied carp
- stuffed carp in jelly
- fish Greek style
- pikeperch roll in jelly
- stuffed fish in vegetables
- smoked salmon stewed in caper and lime sauce
- salmon roll with spinach
- smoked trout with pistachio mousse
- herring in spiced marinade
- herring in oil
- herring in cream
- herring roll with spring onion, honey and mustard sauce
- tuna salad
- vegetable salad
- mixed bread (white bread, wholemeal bread, banquet buns)

Hot dishes:

- Beetroot soup
- beetroot soup with mushroom ravioli
- mushroom soup with short pasta
- Christmas cabbage with mushrooms
- Christmas dumplings with cabbage and mushrooms
- carp fried sauté
- batter dipped carp fillet
- carp roll with nuts and dried fruits
- grilled salmon steak with vegetables
- salmon stewed in cream and vegetable sauce
- sole with lime sauce and capers
- king prawns baked with garlic and herbs

Dessert:

- poppy-seed cake
- Christmas cheese cake with nuts and dried fruits
- cheese cake layered with poppy seed
- gingerbread with nuts and dried fruits
- fruit cake
- dried fruits compote