

Christmas Tree Lighting Brunch

30TH NOVEMBER

SOUP

New England clam chowder,
cheddar biscuits
Spinach, celery & walnut velouté,
herb croûtons (V)

ANTIPASTO EXTRAVAGANZA

Hungarian cold cuts and cured meats
Terrines and pates with chutneys
Seasonal salads and grilled vegetables
Cheese selection with crudites and fruit
Marinated olives
Dressings, sauces and oils

PASTA

Tortellini, smoked ham,
parmesan cream, pan grattato
Rigatoni, creamed red pesto,
aubergines, courgettes & almonds (V)

FROM THE GRILL

Yoghurt, ginger
& turmeric marinated salmon,
tomato salsa
Fried calamari & whitebait,
tartar sauce
Beef medallions,
herb & tomato hollandaise

FROM THE CARVERY

Rose harissa roast chicken,
stewed apricots, reas el hanout spiced jus
Loin of veal,
hazelnut & chive crumb topping,
cream sauce
Roast rib of beef,
Yorkshire pudding, thyme jus

FROM THE SILVER DOMES

Buttered new potatoes
Creamed sweet potatoes
Stuffed peppers, cous cous, pine nuts, feta & olives (V)
Brussel sprouts, bacon, crisp fried shallots (Vg)
Thyme roasted root vegetables
Steamed jasmine rice

DESSERTS

A veritable feast of desserts from our pastry team
including tarts, cakes, creams, fruit compotes
Crepes & waffles
Chocolate fountain, condiments
Ice creams & sorbets

25.000 HUF/person

Served from 12:30 to 15:30