

Advent Brunch with live music

14TH DECEMBER

SOUP

Cream of veal & leek, chives,
thyme croutons
Spiced pumpkin & carrot soup,
coconut milk, coriander (Vg)

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

Penne creamed red pesto,
prawns, scallops,
cherry tomatoes & parmesan
Cavatappi, aubergines, zucchini,
chickpeas & lemon olive oil (Vg)

FROM THE GRILL

Maryland crab cakes,
spiced remoulade
Chicken escalope,
saffron, garlic, & ginger
Pork medallions,
herbs & paprika

FROM THE CARVERY

Roast duck a l'orange,
braised red cabbage, spiced jus
Mustard & sugar glazed ham
pineapple & chili salsa
Roast rib of beef, peppercorn rub
onion chutney, glazed parsnips, mustard cream

FROM THE SILVER DOMES

Rosemary and garlic confit new potatoes
Creamed potatoes, spring onions
Salt baked celeriac, dates, truffle cream (V)

Roasted heritage carrots, hazelnut crumble (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