

New Year’s Eve Buffet Dinner

31ST DECEMBER

**NEW YEARS EVE EXTRAVAGANZA
ANTIPASTO TABLE**

Select Hungarian cold cuts, smoked game, & cured meats
Terrines & pates with chutneys & preserved fruits
Seasonal salads, marinated & grilled vegetables
Selected cheese display & crudites, honey, quince, grapes
Marinated olives
Dressings, sauces & flavoured oils

ROYAL FISH & SHELLFISH BAR

A selection of the finest fish, shellfish & crustaceans

SOUP

Crab & lobster chowder, herb & black garlic croutons
Butternut squash velouté, toasted pumpkin seed pesto, sour cream (V)

PASTA

Mafalde, wild boar Bolognaise, truffle, pecorino Romano
Cannelloni, spinach, kale, ricotta, smoked yellow tomato salsa (V)
Orecchiette, broccolini Romani, cauliflower soy cream, roasted almonds (Vg)

FROM THE CARVERY

Loin of veal topped with walnut, brioche & thyme crust
Wild mushrooms, Verjus reduction
Prime roast rib of Aberdeen Angus beef
Maple glazed Roscoff onions, whiskey jus
Saffron & Moroccan spices roast guinea fowl
Preserved lemon pan juices

FROM THE GRILL

Lamb cutlets, yoghurt, turmeric, ginger & cardamon
Salmon trout, grapefruit, ginger & salsa roja
Tuna & swordfish kebab, coconut chutney
Beef medallions, balsamic & bail glaze

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
To include, tarts, cakes, creams, fruit compotes
Crepes & waffles
Chocolate fountain, condiments
Ice creams & sorbets

60.000 HUF/person

Served from 18:00 to 22:30

BRASSERIE & ATRIUM

Cirque of Dreams Gala Dinner

31ST DECEMBER

RINGMASTER'S WELCOME

French 75 Cocktail, Gougères

THE JUGGLER'S DELIGHT

Smoked oyster, pickled apple, seaweed, crème fraîche

MAGICIAN'S SECRET

Goose liver, duck confit, cherries, passion fruit, pistachio cake

TIGHTROPE BALANCING ACT

Chestnut "Acquerello" risotto,
Lardo di Colonnata, 48 month parmigiano

THE ILLUSIONIST'S TREASURE

Lobster Newburg, white asparagus, amur Kaluga Caviar, silver leaf

LION TAMER'S TRIUMPH

Tenderloin of black angus beef, braised morels,
Smoked bone marrow, sauce Marchand de Vin

THE CLOWN'S SWEET SURPRISE

Mango, white chocolate, vadouvan & olive oil

CURTAIN CALL

Coffee, mignardises

100.000 HUF/person

Welcome from 19:00 in the Lobby