



BUFFET-MENU

2023

COLD BUFFET

Fried cheese salad with sun-dried tomatoes and pine nuts
Caesar salad with baked salmon
Chicken liver pâté with onion jam and rye crisps
Lightly smoked fillets of duck with green salad and strawberries

HOT BUFFET

Oven-baked fillets of cod with white wine & lemongrass sauce
Duck legs in red wine sauce
Pork tenderloin in a soy & ginger marinade

SIDES

White wine & lemongrass sauce
Roasted vegetables
Herb potatoes
Pearl couscous with pesto

DESSERTS

Berry panna cotta with oat flake crumble
Tiramisu with cranberries

Tea/coffee, water

40 €

Rannahotell buffet-menus are designed for groups of at least 20 people.
Orders must be placed at least five working days in advance.

Please submit any details of special dietary requirements or allergies with your order so that we can offer the most personalised and flexible solution.