



BUFFET-MENU 2023

APPETISERS

Salted whitefish with dill mayo on black bread
Foie gras with kumquat and puffed buckwheat on brioche crisps

COLD BUFFET

Beetroot carpaccio with rocket and pine nuts
Kolotsi Farm cheeses with grapes and honey
Tuna tartare with marinated shallots, watermelon and harissa sauce
Chicken liver pâté with onion jam and rye crisps
Meat platter (smoked quail, duck breast and elk sausage)

SALADS

Green salad with melon and feta cheese
Green salad with chilli prawns, shoestring cucumber and dill mayo
Serrano salad with rocket and Parmesan cheese
Almond potato salad with roast beef, capers and pickled onions

HOT BUFFET

Roasted courgettes with mozzarella cheese
Baked fillets of pike perch in cider sauce
Duck legs in red wine sauce
Pork tenderloin in a soy & ginger marinade

SIDES

Creamy pepper sauce
Garden vegetables
Grilled corn on the cob
Pearl couscous with pesto
Roast potatoes

DESSERTS

Pavlova with cream cheese and berries
Crème brûlée with berry gel
Chocolate cake with cherry sauce
Handmade truffles
Selection of fruit

Tea/coffee, water

65 €

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.