

THANKSGIVING DINNER



CARVING STATION

Traditional whole-roasted turkey served with bread stuffing, cranberries and 24-hour gravy

COLD BUFFET

Locally farmed salami selection with horseradish • Homemade smoked salmon with apple honey mustard • Heirloom beetroot carpaccio with peanuts and pesto • Bruschetta selection; eggplant, tomato, sweet Kapia pepper • Black lentil salad with feta • Caesar salad with Grana Padano shaves • Roasted cauliflower salad with kale, avocado, creamy goat cheese and pomegranate • Signature shrimp cocktail • Sushi selection • One-pot spinach salad with green apples, cranberries, walnuts and Dijon mustard dressing • Classic spicy duck liver pâté with pear chutney • Roasted sirloin roast beef with celery mayo • International and local cheese selection with fresh figs, nuts, grapes • Freshly baked rolls homemade bread loaves and butter

SOUPS

Ginger pumpkin cream soup with pumpkin seeds • Homemade meat soup with turkey liver and dumplings

FROM OUR KITCHEN PASS

Quiche with broccoli and mozzarella • BBQ chicken wings • Fried Camembert triangles • Roasted pumpkin and maple syrup • Mini pork pies served with cranberry sauce

MAIN COURSES

Mediterranean roasted lamb with rosemary • Pan-fried salmon trout with bacon, oriental couscous and green peas • Crispy chicken thighs with coleslaw • Mashed potato with roasted onions • Honey roasted root vegetables with thyme • Fresh green beans with garlic butter • Mac and cheese with winter truffles

DESSERTS

Deep-dish pumpkin pie • Pecan pie • Plum lattice tart • Red Velvet cake • Blueberry cheesecake • Peanut butter and chocolate cake • Cranberry tart • Pear chestnut cake • Floating island • Vegan forest fruit brownie

The price includes unlimited Hungarian sparkling wine, Hungarian beer and house wine, soft drinks, local waters, coffee and tea.



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