

SOUP

1. Chicken-beef broth with noodles and chicken meat and carrot and parsley

MAIN COURSES

1. Roulade beef/pork
2. Pork tenderloin wrapped in Black Forest ham
3. Duck thigh in orange aroma
4. Turkey pouches filled with nuts and gorgonzola cheese
5. Pork loin roulade filled with dry tomato, broccoli and blue cheese
6. Parisian cutlet served with peach and cranberry
7. Pork neck roast filled with mushrooms and garlic
8. Grilled chicken breast filled with chorizo

SIDES

1. Silesian dumplings
2. Potatoes with butter and dill
3. Bulgur groats with vegetables
4. Roast gravy
5. Mushroom sauce

SALADS

1. Beetroot salad
2. Cooked red cabbage
3. Cucumber salad in yoghurt with fresh dill
4. Carrot and mandarin salad

DESSERTS

1. Panna cotta with vanilla and raspberry
2. Wedding cake
3. Chocolate fountain
4. Cakes
5. Fruit
6. Biscuits

COLD CUTS

1. Pork loin in herbs and sundry tomatoes
2. Pork neck roasted in black and colour pepper
3. Pork belly in honey and garlic
4. Variety of smoked hams from own smokehouse
5. Pate baked in black and colour pepper with cranberry dip
6. Cheese board with fresh grapes
7. Cheese roulade
8. Poultry timbels
9. Pork jelly
10. Ham roulades filled with horseradish mousse
11. Toasted herring in vinegar
12. Herring marinated in vinegar

13. Tomato with mozzarella and basil (Caprese)
14. Greek salad
15. Fresh vegetables with vinaigrette dressing and feta cheese
16. Crepes roulades
17. Plums wrapped in bacon
18. Chicken tiftele in sesame
19. Bread and butter

SUPPERS

1. Pork schnitzel served with green beans, chanterelles mushroom gravy and potato puree
2. Salmon
3. Grilled bake with broccoli and bechamel sauce
4. Cod filet served with steamed vegetables
5. Baked mashed potatoes
6. Baked potatoe with rosemary
7. Baked vegetables with herbs
8. Fried cauliflower on ghee
9. Beetroot soup with croquet (50% with mushroom and sauerkraut, 50% with meat)