



Christmas Brunch

The buffet includes:

Pumpkin soup

Freshly baked bread, croissants, Christmas bread, hard boiled eggs, scrambled eggs with truffle, tapenades, herb butter

A variety of (smoked) fish such as smoked salmon, salmon salad, smoked mackerel, smoked trout, shrimp salad

Luxury meats such as Serranoham, Coppa di Parma, Spinata Romana, veal fricandeau, roast beef, oxtail sausage and wildpatés.

Beef carpaccio and beet carpaccio with trufflemayonnaise, rocket, seedmix and sundried tomatoes

Red beet salad, Feta, truffle, pomegranate and smoked nuts

Apple and celeriac salad with cream cheese, walnuts and cranberries

Grilled vegetables with sundried tomatoes, pine nuts and Balsamic dressing

A variety of cheeses selected by Fromagerie Bon and our own Castle Cheese with garnishes

Fresh oven baked fish with lobster sauce

Roasted guinea fowl with sautéed mushrooms

Beef stew with mushrooms and pearl onions

Winter vegetable dish of celeriac, parsnip, pumpkin, cauliflower and sweet potato

Tempeh and tofu marinated in soy, sesame and smoked paprika

Vegetarian meatballs with carrot, pearl onion, sautéed mushrooms and nuts

To conclude the buffet, we will serve an extensive dessert buffet with a variety of cakes, fruits and desserts

