



Conference menu 2020
Please choose one 2-course menu per group.
Price: € 16.00

APPETISERS

Roast beef salad

(Grilled beef slices with young potatoes and honey dressing with herbs)

Cream of baked celery soup

(Cream of baked celery soup with smoked bacon and roasted sunflower seeds)

Tomato and goat cheese pie

(Baked tomato and onion pie with goat cheese)

Beetroot and bean soup with tofu cream (V)

MAIN COURSES

Fried fish fillet

(Perch fillet fried in butter in thyme sauce with boiled potatoes and cherry tomatoes)

Grilled chicken fillet with vegetable salad

(Chicken fillet marinated in Põltsamaa Castle Wine and grilled with vegetable salad)

Small pork hock

(Oven baked small pork hock in dark Porter beer sauce with potato and grits porridge and sauerkraut baked with honey)

Eggplant stew (V)

(Eggplant and chickpea stew with peperonata)

DESSERTS

Sea buckthorn cake in a goblet

(Curd cake flavoured with sea buckthorn and Vana Tallinn liqueur)

Kama mousse in blueberry soup

(Kama mousse with blueberry soup and chocolate soil)

Apple and black currant cake

(Juicy apple and black currant cake with a scoop of vanilla ice cream)

Banana cake (V)

(Banana cake with agave syrup and almond caramel)

Menus include: Bread selection with butter/coffee/ tea/ water with ice

*Price per person

*Preliminary order is required for all lactose, gluten and other allergen free dishes

*Reservations or changes should be made at least 3 days prior to catering date

G – gluten free / L – lactose free / M – no egg / P – no nuts / V-vegan