



Festive Season Menu

Artisan Bread Rolls served with Butter
Christmas Grazing Platter

SALADS

Tomato Panzanella with Balsamic Dressing, Red Onion & Feta
Arugula & Peach Salad with Pomegranate, Toasted Walnuts & Parmesan
Garden Green Salad with Housemade Dressings & Assorted Condiments

MAIN COURSE

Slow-Cooked Lamb Shoulder with Rosemary Pesto & Mint
Roast Chicken with Stuffing, Honey Glaze & Caramelized Onion
Honey Butter Glazed Baked Salmon with Creamy Dill Sauce & Tapenade
Creamy Baked Gnocchi with Artichokes & Spinach
Roasted Potatoes & Butter Beans with Mandarin-Mustard Dressing
Broccoli & Grain Tabbouleh with Romesco Sauce & Toasted Almonds

DESSERTS

Cherry & Raspberry Tart
Lemon Pavlova topped with Mixed Berries
MÖVENPICK Chocolate Fondue Platter with Seasonal Fruits & Nuts
Saint Honoré Cake with Chantilly Cream & Cream Puffs
MÖVENPICK Ice Cream & Sorbet Selection