



CHRISTMAS EVE DINNER BUFFET

24 December 2019

SELECTION OF TRADITIONAL BAKERY

And homemade toast with olive oil,
herbs and breadsticks

NATIONAL & INTERNATIONAL CHEESE

With jam and nuts

NATIONAL & INTERNATIONAL DELICATESSENS

With marinated olives and pickled vegetables

SIMPLE SALADS

Boston lettuce, chicory, *radicchio*, *lollo rosso*,
rocket, watercress, romaine lettuce tomato,
sweet corn, beetroot, carrot, red onion,
pointed and red cabbage

DRESSINGS AND VINAIGRETTES

Balsamic vinaigrette, Catalino,
thousand islands, honey and mustard

SELECTION OF CREATIVE STARTERS

HOT DISHES

Vegetable cream soup
Seafood cream soup with garlic croutons
Codfish with shrimp
Grilled octopus with vaporised cabbage
Turkey cooked at low temperature
with hazelnuts and chestnuts
Picanha steak with salt flower
Napolitan *tagliatelle*
Wild rice
Rustic vegetables roasted with parmesan
Roast potatoes with red pepper

CLASSIC CHRISTMAS DESSERTS

SEASONAL AND TROPICAL FRUIT