

HOOFDSTAD BRASSERIE

CHRISTMAS DINNER

ENTRÉE BUFFET

HOOFDSTAD GRAVAD LAX
DILL, MARINATED SPICES

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GALANTIN OF DOVER SOLE AND SMOKED EEL

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CONFIT DUCK LIVER
PORT JELLY

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PÂTÉ EN CROÛTE

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TRADITIONAL POTATO SALAD
FARMER'S HAM, PARSLEY, CAPERS

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WALDORF SALAD

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SHRIMP COCKTAIL

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SELECTION OF CHARCUTERIE

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PATA NEGRA

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FRUITS DE MER
OYSTERS, WHELKS, SHRIMPS, KING CRAB

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OUR SELECTION OF DUTCH CHEESES

HOOFDSTAD BRASSERIE

CHRISTMAS DINNER

MAIN COURSES

TURKEY BALLOTINE
GLACED CHESTNUTS, BRUSSELS SPROUTS, CARROTS, DUCHESSE POTATOES

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BEEF WELLINGTON
TENDERLOIN IN PUFF PASTRY, CARAMALIZED CHICORY,
SARLADAISE POTATOES, MADEIRA SAUCE

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POACHED TURBOT
GREEN ASPARAGUS, POTATO MOUSSELINE, CHAMPAGNE SAUCE

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VOL AU VENT
CELERIAC AND BLACK TRUFFLE

DESSERT BUFFET

OPÉRA CAKE

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OMELETTE SIBÉRIENNE

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CRÊPES SUZETTE

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BAVAROIS, CANDIED FRUITS

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TARTELETTE WITH FRESH FRUIT

Served 24 and 25 December from 6 pm – 22 pm
€75 per person - €39 per child (4-12 years)