



Winter Party Menu Choices 2017-2018

Snacks with Fish

Sprat Cream with Black Bread and Whitefish Caviar
50g/1,7 EUR
Smoked Fish and Egg Salad Basket /85g/2,90 EUR
Fish & Chips canapé /60g/1,5 EUR
Toast with Avocado Cream and Prawns/60g/2,5 EUR
Choice of Fish (Prawn Tails, Herring, Sprats, Trout Caviar,
Toast, Olives, Caper)/200g/ 9,90 EUR

Snacks with Meat

Chicken Terrine with Bacon and Pistachios/
50g/2,0 EUR
Bruschetta with Roast Beef and Salted Cucumbers
/70g/2,9 EUR
Stuffed Black Pudding Balls with Rye Malt/
50g/1,0 EUR
Traditional Pork Aspic with Horseradish /75g/2,9 EUR
Choice of Meat (Roast Beef, Beef Tongue, Smoked Ham,
Smoked Chicken, Horseradish /200g/ 7,9 EUR

Vegan Snacks

Soy-Balsamic Vinegar Marinated Oven-Baked
Champignons /75g/ 1,9 EUR
Hummus and Onion Jam Crostini /60g/1,5 EUR
Toast with Halloumi Cheese and Olives /60g/2,2 EUR
Fat Pancakes with Goat Cheese Cream /75g/ 2,7 EUR
Marinated Cucumbers, Tomatoes and Mushrooms
/120g/2,00 EUR

Salads

Potato Salad /175g/2,70 EUR
Seafood Salad with Quinoa and Fresh Salad
/175g/3,9 EUR
Feta Salad with Beluga Lentil-Blueberry Vinaigrette
/175g/4,9 EUR
Fresh Salad with Smoked Chicken, Grape and
Mango Sauce /175g/2,9 EUR
Fresh Salad/ 175g/ 2,9 EUR

Main Dishes

BBQ Pork Ribs /300g/7,9 EUR
Blood Sausages with Cowberry Jam / 100g/ 2,5 EUR
Chicken Fillet with Mango- Jalapeno Glazing
/180g/5,9 EUR
Oven Baked Lamb Back /180g/9,90 EUR
Duck Leg Confit /250g / 7,9 EUR
Grilled Salmon /120g/ 8,9 EUR

Sauces/ 50ml/ 1,9 EUR

Wine Sauce with Juniper/ Creamy Pepper Sauce/
Creamy Mustard Sauce/ Tartar Sauce/

Extras 150g/ 2,5 EUR

Boiled Potatoes with Dill and Butter /
Oven Baked Potatoes with Rosemary and Garlic/
Oven Cooked Vegetables/ Fried Cabbage /
Pumpkin Salad

Herb Butter/ 50g/ 0,9 EUR

Desserts

Curd Basket with Berry Jelly /
100g/ 3,5 EUR
Chocolate Brownie with Cherry Sauce/
pc/ 3,5 EUR
Cheesecake with Cranberry Sauce/
slice/3,50 EUR
Chocolate-Raisin Bread /100g/ 1,9 EUR
Gingerbread /100g/2,5 EUR
Choice of Fruit/150g/2,5 EUR

- * Minimum serving starting from 10 portions!
- * Main dishes include fresh buns and butter, iced water with various additions!
- * Depending on the number of guests, dinner is served either as buffet or directly to table!
- * Serving food as a portion directly to table
for additional 2 EUR/ plate



Welcome Drinks

- Mulled Wine with Raisins, Almonds and Orange Slice 16cl / 4 EUR
Non-Alcoholic Mulled Wine/ 16cl/ 2,5 EUR
House Sparkling Wine / 75cl / 21 EUR
House Prosecco / 75cl/ 25 EUR
Warming Shot „Grandmother’s Apple Cake“ 4 EUR/ shot
Non-Alcoholic Sparkling Wine 75cl/ 15 EUR

House Wines

- Val Saint Pierre Chardonnay, France/ 75 cl/ 21 €
Domaine de La Motte Vin de Pays d’Oc Syrah, France/ 75 cl/ 23 €
Riesling Kabinett, Kendermanns, Germany/ 75 cl/ 25 €
Carmen Nativa Sauvignon Blanc, Carmen, Chile/ 75 cl/ 23 €
Carmen Nativa Cabernet Sauvignon, Carmen, Chile / 75 cl/ 23 €

Strong Liquor

- „Vihula Manor“ Special Brew Vodka / 50cl/ 29 EUR/
4 cl/ 4 EUR
House Brandy 4cl / 6 EUR/ 50cl/ 49 EUR
Baron Otard VS 4cl/ 7 EUR
Vana Tallinn 4cl / 4 EUR/ 50cl/ 29 EUR
Cognac Camus VSOP 4 cl/ 13 EUR
Cognac Camus XO 4 cl/ 26 EUR

Light Alcoholic Beverages

- Beer; Long Drink or Cider 50cl / 4 EUR
Beer or Cider 33cl/ 3,5 EUR

Cocktails

- Gin-Tonic 4 cl + Drink Mixer 6 EUR
Vodka with Juice or Tonic 4 cl + Drink Mixer 6 EUR
Rum-Cola 4 cl + Drink Mixer 6 EUR

Mineral Water/ Soft Drinks/ Lemonade

- Lemonade (Orange, Cranberry or Apple)/1l / 3,9 EUR
Soft Drinks / 25cl/ 2, 5 EUR
Carbonated water 25 cl / 50 cl / 75 cl
2,50 € / 3,50 € / 5 €

Hot Drinks

- Coffee, Tea / cup / 2,5 EUR
Cocoa / cup 2,6 EUR

*Alcohol counted by open bottles

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