

Wedding Menu Variations

„Handicraft is typical to our kitchen. We offer on the spot made food for our guests using fresh, quality and natural ingredients!”

Zenta Sereg
Chef

I.category (6500,-Ft/person)

- Welcome drink, champagne
- Soup
Consommé of chicken, served with vegetables and soup stick
- Roast plate including three sort of meat and two garnishes
Pork stew; Pork chops fried in breadcrumbs; Turkey chops fried in breadcrumbs; Fried drumstick; Spiced pork clod
Boiled potatoes with butter, Vajas burgonya, steamed rice
- Salads
Home-made salads of cabbage, tomatoe and cucumber

II.category(7500,-Ft/person)

- Welcome drink, champagne
- Cold or warm appetizer
pencake stuffed with mushrooms, crayfish salad, cheesecocktail with apple, spicy tomatoe with mozzarella
- Soup
Consommé of chicken, served with vegetables and soup stick
- Roast plate including three sort of meat and garnishes
Pork chops with onion and mustard; Roll of turkey breast, stuffed with stewed prunes; chicken breast fried in almond breadcrumbs; Beef pepperpot with redwine; Orange bottom sirloin; Chicken stripes in Vermouth sauce; Roasted porkloin with mushrooms, Du'Barry stlye or letcho; Stuffed drumstick; Sheatfish fried in breadcrumbs
- Garnishes to choose
Boiled potatoe with butter; Rice and peas, Fresh grill vegetable; Cornmeal (mush) with farmcheese
- Salads
Home-made salads of cabbage, tomatoe and cucumber

III.category (8500,-Ft/person)

- Welcome drink, champagne
- Soup
Consommé of chicken, served with vegetables and soup stick
- One sort of appetizer
Mushrooms stuffed with spiced poultry liver; stuffed egg variations on salad bed with roasted seeds; Hortobágy style stuffed pencake; Smoked beef tongue with füstölt marhanyelvtallérok piquant tomatoe sauce
- Roast palte including three sort of meat
Brassó stlye roasted tenderloin ; Csáky style roasted rib-eye; Beef shank pepperpot; Deer shank pepperpot; Orange bottom sirloin; Pork chops with onion and mustard; Chicken breast roll stuffed with apple and walnut, fried in breadcrumbs; Kiev-stlye chicken stuffed with home-made spicebutter; fried duck leg; Turkey breast fillet rolled in bacon, stuffed with basil and cheesecream
- Garnish plate including three sort of garnishes
Boiled potatoe with parsil and butter; Rice and mushrooms; Rice and Peas; Mashed potatoe; Fried potatoe rosemary; Cornmeal (mush) with farmcheese
- Salads
Home-made salads of cabbage, tomatoe and cucumber

Gratis services:

We offer a free room for the young couple!

After midnight we serve the left roasts and garnishes for the night owls.

*We do not bill any further expenses upon the menu prices, such as rental, after midnight service, cleaning!
(in case of ordinary use)*

More options:

- *Serving potatoe salad with onion vinnegrette and stuffed cabbage after midnight: 1250,-Ft/person, made for the half of the guests.*
- *Wedding reception in the ceremony hall with cocktails or sandwiches, salty and sweet snacks.*
- *In case of booking at least ten rooms, we offer a double room for 6500.-Ft/person.*
- *Vegeterian foods together with the menu variations*
- *Unlimited drink offer for 3500 Ft/person, including mineral water, soft drinks, beer and coffee 8 hours long from the beginning of the dinner!*

On demand we offer contacts to photographer, decorateur, wedding band, hair and make up stylist, fashion designer or confectionery. We recommend our partners trustingly, based on long years of experience!

Informations:

The menu will be based on personal consult, according to the variatoinis.

Wines and cakes are allowed to provide by another partner, but after spirit we bill 1000 Ft/ person service fee!

Price of the menus do not include drinks!