



BUFFET MENU 2024

COLD BUFFET

Whitefish ceviche with lemon mayo and potato noodles
Steak tartare with caper mayo and brioche
Beetroot carpaccio with rocket and pine nuts

SALADS

Grilled goat's cheese salad with walnuts and raspberry vinaigrette
Shrimp salad with cucumber noodles and dill mayo
Almond potato salad with roast beef, capers and pickled onions

HOT BUFFET

Oven-baked pike perch fillets in apple cider sauce
Leg of rabbit in a spicy sauce
Slow-cooked beef cheek in red wine sauce

SIDES

Vegetables
Pesto risotto
Pearl couscous with mushrooms
Roast potatoes

DESSERTS

Pavlova with cream cheese and berries
Crème brûlée with sea buckthorn berries
Handmade truffles
Selection of fruit

Tea, coffee, water

€50

The Rannahotell restaurant's buffet menu is designed for groups of at least 20 people.
Orders must be placed at least five working days in advance.
Please submit any details of special dietary requirements or allergies with your order
so that we can offer the most personalised and flexible solution.