

STEIGENBERGER
HOTEL TREUDELBERG
HAMBURG

Sample menu for the 'Country House' wedding package

Amuse bouche as chosen by the head chef

Wild garlic foam soup with North Sea shrimp

Scallop and octopus carpaccio
with passion fruit dressing and candied pepper

Fried fillet of locally reared beef with a truffle jus,
pommes macaire and green asparagus

German spit cake filled with dark chocolate mousse, served with lime sorbet,
egg nog sabayonne and candied sugar petals

Sample buffet for the 'Country House' wedding package

Salad buffet with three dressings

Large bread selection

Smoked fish and lobster cocktail platter

Variety of seasonal salads

Home-cured wild salmon with spiced mandarin and saffron cream

Couscous salad with marinated avocado

Basil panna cotta with fig chutney

Scallop ceviche with lime juice, coriander and confited pepper

Foie gras terrine with port jelly

Hochzeitssuppe with diced vegetables and pancake strips

Fried wolf fish with fennel cooked with saffron, cherry tomatoes and batonnet potatoes
Holstein beef carved at the table and served with hollandaise sauce, butter beans and duchess potatoes

Corn-fed chicken breast stuffed with truffle farce, green asparagus and creamy polenta

Beetroot roesti with soy and horseradish dip

Colourful fruit platter

Apple strudel with vanilla sauce

Trio of chocolate mousses in a glass

Variety of cupcakes

Cake pops on a stick

Strawberry tiramisu in a glass