

Hotel d'Angleterre





GENEVA



Winter banqueting menu 2022

Please select a unique menu for the entire group
All our menus are served with an amuse-bouche and petit-fours.

Cold Starters







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| Duck foie gras, spiced apple and brioche bread | CHF 38.00 |
| Homemade smoked salmon, dill cream & blinis | CHF 32.00 |
| Quinoa salad with feta cheese   | CHF 32.00 |
| Sea bream tartare with lime and a medley of beetroot   | CHF 32.00 |

Hot Starters


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| Mushroom and rocket pesto ravioli  | CHF 32.00* |
| Pumpkin velouté with truffled cream   | CHF 32.00* |
| Chickpea curry, cauliflower with coconut milk    | CHF 32.00* |
| Roasted scallops, mashed sweet potatoes, saltwort, and sauce vierge  | CHF 38.00* |

* CHF 25.00 if ordered as a second starter

Main Courses

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| Supreme of corn-fed chicken breast, roasted Jerusalem artichoke, kale  | CHF 48.00 |
| Grilled seabass, potato mousseline, pan-fried salsify  | CHF 48.00 |
| Squash risotto with amaretto   | CHF 48.00 |
| Red mullet fillet, mashed celery, and baby vegetables  | CHF 57.00 |
| Veal filet mignon coated in mushrooms or Swiss Beef filet* | CHF 57.00 |
| Potatoes millefeuille and kale  | |
| <i>*Rossini style: topped with a pan-fried duck foie gras escalope</i> | <i>CHF 65.00</i> |

Desserts

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| Passion fruit, mango, and kiwi pavlova  | CHF 15.00 |
| All chocolate finger: crumble, soft-centred biscuit, chocolate mousse and cream | CHF 15.00 |
| Hazelnut choux with creamy praline | CHF 15.00 |
| Chocolate fondant, caramel ice cream | CHF 15.00 |



Vegetarian
Gluten Free
Dairy Free

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