



# Borhotel Sziluett Farkasmály\*\*\*

## Buffet menu offers

### "Our offer for groups"

- We made this offer for a minimum order of 20 people.
- For an occasion, we offer a kind of menu to choose from.
- The composition of the menus can be changed by prior arrangement.
- Please place your order via e-mail 7 days before the event!
- In case of ordering, please provide the exact menu number, which we ask you to finalize within 3 days of arrival!
- Meals are served buffet style for 1 hour.
- There is no possibility to take the remaining food.
- We offer several rooms for consuming the menu lines, which you can inquire about by phone or e-mail!

### "Buffet menu"

#### 1. Fountain-Mountain 8.900 HUF / Person

- Broth (from pork, vegetables and snail pasta)
- Forest mushroom cream soup or cold forest fruit soup (optional)
- Chicken medallion with honey apple compote and jasmine rice
- Breaded pork Hevesi style (stuffed with smoked pork, cheese and red onion)
- Ravioli in Venetian style with spinach and ricotta
- Cabbage salad
- Strawberry cheesecake
- Chocolate mousse

#### 2. Eagle-stone 9.700 HUF / Person

- Minestrone (Italian vegetable soup)
- Mátra outlaw soup (with venison)
- Chicken breast stuffed with feta cheese in panko crumbs
- Veal stew with Potato flame
- Eggplant steak with spinach-garlic risotto (vegan)
- Pickled cucumbers
- Cottage cheese donuts with blueberry jam



### 3. Legyendi-galya

9.700 HUF / Person

- Boullion in „Újházi” style from chicken meat
- Coconut green pea cream soup (vegan)
- Chicken breast steamed in yogurt with vegetable bulgur
- Pork fillet fried in Pankó crumbs with fried potatoes
- Asian tofu (sweet and sour) vegetable tagliatelle (vegan)
- Sour cucumber salad
- Chocolate soufflé with caramel filling
- Pancakes filled with forest fruits and served in vanilla sauce

### 4. Gooseberry-roof

HUF 11.500 / Person

- Goulash soup in Palóc style (with green beans and dill)
- Pumpkin cream soup with vanilla and brandy
- Broccoli gratin (vegetarian hot appetizer)
- Sous vide duck breast with apple croquette and toasted hazelnut sauce
- Pork tenderloin with salt-almond mousse and mushroom risotto
- Mushroom heads stuffed with sheep's curd
- Macs (puddle, scallop) with sour cream
- Blackcurrant slice (gluten, lactose, egg-free)
- Brownie with strawberry ragout

### 5. Péter-hegyese

13.900 HUF / Person

- Duck liver bonbons with fruit chutney and baguette chips (finger-food snacks)
- Boullion (from pork) with dumplings
- Coconut green pea cream soup (vegan)
- Duck breast with honey-pepper apple and mashed potatoes with celery
- Wild boar stew with potato doughnuts
- Brewing fried onion rings
- Roasted bell peppers stuffed with sun-dried tomato bulgur (vegan)
- Fruit bowl
- Profiterol



## 6. Galya roof (BBQ sight grill)

12.900 HUF / Person

- Grilled food:
- Sziluett burger with 150 % angusbeef, marinated onions and cheddar cheese
- Spicy pork tenderloin
- Grilled sausages with homemade paprika
- Chicken breast steak with honey and mustard
- Roasted skinless salmon fillet
- Grilled camembert
- Salad bar: honey carrot-cabbage salad with mayonnaise, greek salad, bavarian potato salad, fresh salad leaves (fresh spicy vinaigrette)
- Sauces, dressings: BBQ sauce, ajvar sauce
- Fresh baked goods: white bread, half brown baguette, emperor bun
- Garnishes: rustic grilled vegetables, spicy peeled potatoes, sweet potato logs
- Dessert: grilled pineapple slices with brown rum caramel and vanilla mousse

## 7. Champaign-stone

12.900 HUF / Person

- Toothed pâté in chardonnay sauce
- (finger-food snacks)
- Beefsteak tartare with fresh toast (finger-food snacks)
- Beef goulash soup
- Cream of asparagus soup
- Chicken breast fillet with blue cheese, baked pear and Lyonnaise onion
- Stewed venison leg hunter style with plum croquette
- Pork tenderloin Wellington style
- Sheep curd strappacska
- Forest fruit pancakes with vanilla sauce
- Vanilla custard with maple syrup and black salt



## 8. Kékestető

15.900 HUF / Person

- Vegetable terrine with curry yogurt (finger-food snacks)
- Chicken fillet with dried apricots in bacon
- Creamy melon soup with basil and mascarpone served separately with Parma ham
- Tarragon venison soup
- Citrus grilled chicken breast with vegetable bulgur
- Beef rib eye steak slices with steak potatoes
- Skinless rack of lamb with rustic grilled vegetables and beetroot
- Pumpkin gnocchi with cheese sauce
- Cucumber salad
- Chocolate soufflé with pineapple
- Peach and cottage cheese strudel

### "Wine tasting on the Farkasmály cellar line"

Wine tastings from the wines of our own winery in our cellar 300 meters from the hotel.

A wide selection of Mátra wines on the hotel's drinks menu.

Wine tours with visits to 7 cellars and guided tours.

### "Payment options"

On site: NICE card, bank or credit card, cash (HUF and EUR)

By bank transfer: In the case of companies, by sending a copy of the signature address in advance, with an 8-day transfer deadline. For our former partners without a copy of the signature address with a 30-day deferral of payment.

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### "Cancellation policy"

Within 7-3 days of arrival, 50% of the booking amount must be paid, and within 3 days of arrival the full amount must be paid.

Cancellation policies may vary during special periods.

### "Your opinion is important to us!"

Please share your positive experiences with us, appreciate our services and the special attention of our colleagues:

[www.facebook.com/hotelsziluet](http://www.facebook.com/hotelsziluet)

### „Our contacts”

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