

# New Years' Eve

## HOT AND COLD BUFFET MENU

### COLD DISHES

Karst prosciutto with olives and olive powder

Crispy baked smoked tofu  
and zucchini carpaccio

Venison terrine, crispy wild salad  
with home-made onion chutney

British-style roasted black angus sirloin

Smoked salmon terrine

Slowly-cured duck breast, roasted  
Tarocco orange segments

Smoked marble trout tartare with cucumber  
concasse and horseradish cream sauce

Marinated sashimi tuna, black sesame seeds  
and marinated wacama algae

Swordfish carpaccio with  
home-made mango chutney

Marinated vegetables with fresh herbs

Norwegian salmon with citrus  
and fresh aromatic herbs

Golden trout caviar

Shrimps with lime juice in fresh  
chilli pepper marinade

Crispy prawns and home-made  
passion fruit mayonnaise

Mixed and fresh salads

### SOUPS

Lobster soup with home-made additions

Beef bouillon

### MAIN DISHES

Octopus and ripen tomatoes risotto

Fuži (pasta fusi) with truffles

Black, green and red lentils  
with tofu and new leeks

Chicken roll with morels and chicken velouté

Dutch lamb chops with glazed shallots

Beef fillet in black walnut sauce

Wild boar fillet with crispy bread crust  
and port cranberry sauce

Slow-aged veal filled with porcini mushrooms

Roasted prawns in sesame seed marinade

Crispy crabs and Asian-style vegetables

Freshly roasted wild European bass fillet  
and lobster velouté sauce

Grilled wild St. Peter's fish fillet  
with delicious black truffles purée

Grilled king prawns with cold sauces

Various home-made side dishes/8-10 varieties

### FRUIT AND DESSERTS

Crème brûlée

Chocolate cakes

Mango cakes

Pistachio trifle

Strawberry cake

No-bake blueberry cake

No-bake passion fruit cake

### CHEESE

Selected young and aged Slovenian and foreign cheeses with nuts



HOTEL SLON