

STEIGENBERGER
HOTEL TREUDELBERG
HAMBURG

Sample menu for the 'Treudenberg' wedding package

Consommé with herb dumplings and diced vegetables

Grilled sea bass on balsamic lentils with a herb and Riesling sauce

Pink saddle of organic Holstein veal
with a herb jus, dauphinoise potatoes and glazed vegetables

Valrohna chocolate slice with white nougat
and marinated strawberries

Sample buffet for the 'Treudenberg' wedding package

Salad buffet with three dressings

Large bread selection

Selection of seasonal salads

Home-cured wild salmon with spiced mandarin and saffron cream

Couscous salad with marinated avocado

Basil panna cotta with fig chutney

Beetroot carpaccio with marinated goat's cheese

Creamed pumpkin soup with crayfish tails

Fried wolf fish with creamed leeks,
cherry tomatoes and baby risollé potatoes

Veal ragout served with broccoli with almonds and buttered spaetzle

Corn-fed chicken breast with green asparagus with orange and creamy polenta

Vegetable strudel served on peperonata

Colourful fruit platter

Rum-soaked plums with vanilla cream

Chocolate mousse in a glass

Strawberry tiramisu

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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