



**Wellton**  
HOTELS

**Christmas offer**  
Wellton Riverside SPA Hotel

**INCLUDED**

Rent of the Panorama Hall for a festive dinner, with a terrace with a view on the Daugava River

**FESTIVE MENU**

Festive menu by hotel's chef  
(See p. 2 - 3)

**TECHNICAL EQUIPMENT OF PREMISES**

Projector (HDMI), 2 TV sets, Wi-Fi, screen,  
2 wireless microphones, music remote and loudspeakers

**75€ per person, including VAT, including service fee**

The minimum number of people - 30

**FOR ADDITIONAL COST:**

Hall rent after 00:00 - 200€ per hour

Wellton Riverside SPA Hotel - 11. Novembra krastmala 33, Vecrīga,  
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# Christmas menu

## Buffet

### **APETIZER AND SALADS**

Hot smoked salmon fillet, marinated with juniper berry  
Grilled beef salad with fried mushrooms and dried tomato pesto  
Chicken salad with apples, celery, walnuts and curry dressing  
Green lettuce with seaweed, green beans and lime - oregano dressing  
On low temperature, slow - cooked pork with horseradish - apple cream  
Potato salad with roast and capers  
Veal tongue with vegetables in jelly and mustard gel  
Herring tartar with Confit potatoes and shallots

### **MAIN COURSE**

Pork roast in herbal crust  
Fried cod fillet with onion - cream sauce  
Fried potatoes with garlic butter  
Grey peas puree with crispy smoked bacon  
Braised sauerkraut with carrots

### **DESSERT**

Gingerbread Panna cotta with cranberry sauce  
Rye bread biscuit with cottage cheese cream and sea buckthorn jelly

Bread and butter  
Tea/coffee and water



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Served per person

## **APETIZER AND SALADS\***

Salad with hot - smoked salmon, beet - horseraddish dressing and quail eggs  
Romaine lettuce with crispy bacon and Caesar dressing  
Green lettuce with seaweed, green beans and lime - oregano dressing  
Potato salad with roast beef and capers  
Salmon - avocado tartar in rye bread basket  
Pork roast with cornichons, in rye bread basket  
Veal tongue with mustard gel, served on a bread with seeds  
Herring with Confit potatoes and shallots

## **CHOICE OF MAIN COURSE**

Pike perch fillet with pearl barley and carrot - ginger pure  
or  
Breaded veal chop with mashed potatoes and mustard grain sauce  
or  
Pearl barley with fried wild mushrooms, spinach and hard cheese

## **DESSERT**

Dark bread biscuit with cottage cheese cream and sea buckthorn jelly

Bread and butter  
Tea, coffee and water

\* Served on arrival on table