# Christmas dinner at Pädaste Manor

Festive Banquet to Enjoy with Friends and Colleagues A Full Evening of Holiday Fun



## Land

Selection of traditional Pädaste Crackers, homemade remoulade dip Home-baked rye sourdough bread and variation of two butters

Garden ripened tomato soup with Saare gin cream topping, basil oil

Roasted pork loin with crispy skin, potato gratin, sauerkraut and cold whipped cranberries, artisanal jus

Chocolate mousse and our ice cream specialties, hazelnut crumble and whipped ganache

Christmas dreams, a cookie selection from the Manor Bakery to pair with your digestive and coffee or tea



#### Sea

Selection of traditional Pädaste Crackers, homemade remoulade dip Home-baked rye sourdough bread and variation of two butters

Garden ripened tomato soup with Saare gin cream topping, basil oil

Fried salmon with potato gratin, green peas and white wine *beurre blanc*, chives

Chocolate mousse and our ice cream specialties, hazelnut crumble and whipped ganache

Christmas dreams, a cookie selection from the Manor Bakery to pair with your digestive and coffee or tea



# Garden

Selection of traditional Pädaste Crackers, homemade remoulade dip Home-baked rye sourdough bread and variation of two butters

Garden ripened tomato soup with Saare gin cream topping, basil oil

Island mushroom risotto - 2023 harvest, truffle and grated aged cheese

Chocolate mousse and our ice cream specialties, hazelnut crumble and whipped ganache

Christmas dreams, a cookie selection from the Manor Bakery to pair with your digestive and coffee or tea



### **BOOK YOUR SEAT**

Menu: 69 € per person, excluding beverages Kids from 6-12 49 € Wine pairing or alcohol-free beverage pairing 21 €

DATES AND TIME 1 December, 15 December, and 16 December at 19:00

Send an email to info@padaste.ee and mention the preferred date and how many guests would like to visit and within 24 hours we will inform you about availability.

