## WALKING DINNER

For large groups we recommend a 'walking dinner'; guests eat at standing tables and (if desired) we create a small number of seating options at low tables on the sides.

You can choose from a number of small dishes, which are served to the guests in several rounds. Below is an indication of the dishes. Five dishes is meal filling. Prices are
per portion/per person.

## APPETIZERS

- Bavette skewer with chimichurri €7
- Indonesian Gado Gado salad (vegan) €5.25
- Different beet varieties with watercress and balsamic €5 vinaigrette (vegan)


## INTERMEDIATE DISHES

- Spicy curry soup (vegetarian / vegan possible)
€4.50
- Crispy pork belly with Topinambour puree and carrot
€6. 50
- Smoked salmon on blini with crème fraîche (per piece)€3. 50


## MAIN DISHES

- Sea bass fillet with mashed bantam and salsa verde €8.50
- Rib Eye steak with potato gratin and green asparagus €9.50
- Grilled guinea fowl with mashed potatoes, chard and €8.50 poultry gravy
- Tommy's spicy Indian curry (vegan) €8

DESSERTS

- Cheesecake €5.50
- Tiramisu with Extra Stout €5.50
- Chocolate truffles (per piece)
€ 2.75
- Dessertbuffet with a mix of the desserts above €8


## poesiat \& Kater



## POESIAT \& KATER BUFFET

Another option is one of our extensive buffets. The buffet is set up on the side of our tasting room, after which guests can serve themselves. The setup during dinner can be either standing or sitting.

POKA'S BBQ BUFFET (€36,-p.p.)

## Main dishes:

Grilled salmon trout with lemon Tender attorney of the grill

Roasted poussin with harissa and bbq spices Stuffed portobello with goat cheese, cherry tomatoes, roasted hazelnut and basil

## Side dishes:

Ceasar salade with garlic croutons

Potato salad
Bread with herb butter Corn on the cob with salt and butter

## INDIAN BUFFET (€32,50 p.p.)

## Cold dishes:

Lentil salad with vegetables
Tomato cucumber salad
Raita (yoghurt dip)
Red onion chutney
Pappadums
Naanbread

## Warm Dishes:

Chicken tandoori
Shrimp curry
Sweet potato curry
Vegetarian korma with coconut Chana masala with chickpeas Ambur biryani (rice with eggplant)

## Desserts:

Homemade brownie Chocolate truffles

Cheesecake


