

Christmas MENU N°1

45 € / PER PERSON

Cold appetizers & Salads

- * Selection of Latvian cheeses with assorted crackers
- * Smoked fish platter – variety of smoked fish including eel, salmon, sprats
- * Olivier salad – potato salad with diced boiled potatoes, carrots, pickles, peas, and mayonnaise
- * Chicken salad with pineapple and nuts
- * Stuffed eggs with red caviar and chives
- * Greek salad with Feta cheese, olives, and cucumbers
- * Christmas appetizer platter
(cold roasted pork, ham, smoked chicken, pickled vegetables, salted cucumbers, olives)
- * Grilled zucchini and eggplant platter with Feta cheese

Main course

SERVED INDIVIDUALLY (for groups up to 150 persons)

Roasted chicken
with garlic and thyme, mashed potatoes, and baby carrots

OR

Nordic cod fillet steak
with lemon white wine sauce and vegetable ratatouille

Main course

SERVED BUFFET-STYLE IN CHAFING DISHES

- * Roasted chicken with garlic and thyme
- * Mashed potatoes and baby carrots
- * Nordic cod fillet steak with lemon white wine sauce
- * Grilled asparagus and vegetable ratatouille

Desserts

- * Traditional gingerbread cookies
- * Seasonal fresh fruit platter
- * Two types of cakes selected by the chef

Coffee and tea selection
Chilled still water



Prices are indicated per person, VAT included.
Menu available for groups of 20 persons or more.
Service charge 10% if main course is served on the buffet in heated chafing dishes.
Service charge 15%, if main course is served individually.



LIELUPE

HOTEL BY SEMARAH

Christmas MENU N°2

45 € / PER PERSON

Cold appetizers & Salads

- * Caprese salad – fresh mozzarella, tomato, and basil with balsamic glaze
- * Gravlax salmon with Dijon-mustard sauce and brioche toast
- * Greek salad with cucumber, tomato, red onion, Feta cheese, and Kalamata olives
- * Mini foie gras on toasted bread with cranberry jelly
- * Antipasti platter – selection of cured meats, cheeses, and marinated vegetables
- * Mini quinoa salad with roasted almonds and dried cranberries
- * Chicken Caesar salad – romaine lettuce, grilled chicken, croutons, Parmesan, and Caesar dressing
- * Prosciutto & melon – Italian-style prosciutto with cantaloupe, drizzled with balsamic glaze
- * Herring «in a fur coat» presented as a layered cake

Main course

SERVED INDIVIDUALLY (for groups up to 150 persons)

Grilled salmon fillet steak served with sweet potato purée, vegetables, and white wine sauce / topped with tobiko caviar for garnish

OR

Slow-cooked beef cheeks with potato gratin, shiitake mushrooms, and red wine/veal sauce

Main course

SERVED BUFFET-STYLE IN CHAFING DISHES

- * Grilled salmon fillet steak with white wine sauce and tobiko caviar
- * Slow-braised beef cheeks with shiitake mushrooms and red wine/veal sauce
- * Potato gratin
- * Steamed vegetables with herbs

Desserts

- * Traditional gingerbread cookies
- * Seasonal fresh fruit platter
- * Two types of cakes selected by the chef

Coffee and tea selection
Chilled still water

Prices are indicated per person, VAT included.
Menu available for groups of 20 persons or more.
Service charge 10% if main course is served on the buffet in heated chafing dishes.
Service charge 15%, if main course is served individually.



LIELUPE

HOTEL BY SEMARAH



Christmas MENU N° 3

50 € / PER PERSON

Cold appetizers & Salads

- * Shrimp salad with avocado, grapefruit, and lemon vinaigrette
- * Goose liver pâté with red wine jelly and mini crispy buns
- * Burrata with roasted tomatoes, basil oil, and grilled bread
- * Red caviar with blinis, crème fraîche, and chives
- * Grilled octopus with olive tapenade, roasted peppers, and lemon sauce
- * Caesar salad with crispy prosciutto, grilled romaine lettuce, and Parmesan
- * Smoked chicken salad with Korean-style carrots, pineapple, greens, and poke sauce
- * Heirloom tomato salad with goat cheese, basil, and balsamic glaze
- * Gravlax salmon with Dijon mustard sauce and rye bread

Main course

SERVED INDIVIDUALLY (for groups up to 150 persons)

Roasted duck leg
with wild berry red wine sauce, potato gratin, and glazed carrots

OR

Roasted parrotfish fillet
with vegetable «Kakiage» fritter and pomodoro sauce

Main course

SERVED BUFFET-STYLE IN CHAFING DISHES

- * Roasted duck leg with wild berry red wine sauce
- * Potato gratin and glazed carrots
- * Roasted parrotfish fillet with pomodoro sauce
- * Vegetable «Kakiage» fritter with greens

Desserts

- * Traditional gingerbread cookies
- * Seasonal fresh fruit platter
- * Two types of cakes selected by the chef

Coffee and tea selection
Chilled still water



Prices are indicated per person, VAT included.
Menu available for groups of 20 persons or more.

Service charge 10% if main course is served on the buffet in heated chafing dishes.

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LIELUPE

HOTEL BY SEMARAH

Banketu

BĀRA DZĒRIENU KARTE

BANQUET BAR BEVERAGE LIST

Kokteiļi / COCKTAILS

Gin & Tonic (Beefeater Gin, Tonic)	7.00 €
Cuba Libre (Havana Club Rum, Coca cola)	7.00 €
Whiskey & Coke (Naked Malt, Coca cola)	7.00 €
Aperol Spritz (Aperol, Prosecco, Sparkling water)	8.00 €
* Negroni	8.00 €
* Maple Spice Daiquiri	8.00 €

Bezalkoholiskie kokteiļi NON-ALCOHOLIC COCKTAILS

Virgin Aperol Spritz	6.00 €
(Aperol Syrup, fresh orange juice, sparkling water)	

Vīni / WINES

Pinot Grigio / Italy	5.00 € / 15 cl or 25.00 € / 75 cl
Primitivo Casa Charlize Puglia IGT / Italy	5.00 € / 15 cl or 25.00 € / 75 cl

Alus / BEER

Lielvārde Lager	5.00 € / 0.4 l
Valmiermuiža Lager	6.00 € / 0.5 l

Dzirkstošais vīns / SPARKLING WINE

Prosecco Villa Italia Spumante DOC	5.00 € / 15 cl or 25.00 € / 75 cl
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Atspirdzinošie dzērieni / SOFT DRINKS

Cola, Fanta, Sprite	3.00 € / 250 ml
Juice (Orange, Apple)	2.50 € / 200 ml
Sparklig water	2.50 € / 0,33 ml

Karstie dzērieni / HOT DRINKS

* Karstvīns	25.00 € / 1L
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Pakalpojumi / SERVICES

Bārmenis / Bartender	180.00 €
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L I E L U P E

HOTEL BY SEMARAH