



GALA DINNER

A BELGIAN-INSPIRED CELEBRATION

A generous hot and cold buffet bringing together fresh seafood, refined classics and comforting warm specialities. Mediterranean flavours meet distinctive Belgian touches in an elegant and colourful selection created for a festive evening.

COLD SELECTION

- Crayfish with pearl couscous and mango
- Scampi with quinoa, curry and marinated fennel
- Smoked salmon with avocado and daikon radish
- Pasta salad with chicken and sun-dried tomatoes
- Italian cured ham with melon
- Beef carpaccio with rocket and Parmesan
- Cherry tomatoes with mozzarella and pesto
- Beetroot with feta and flageolet beans
- Potato salad, grated carrots, celeriac remoulade and cucumber
- Selection of breads and butter
- Assorted seafood platter

WARM SELECTION

- Mechelen cuckoo chicken with mushrooms and rosemary potato wedges
- Slow-cooked lamb stew with Jerusalem artichoke and parsnip gratin

DRINKS INCLUDED

Beer, wine and soft drinks are included throughout the entire evening, during dinner and the dancing afterwards.

GRAND DESSERT BUFFET

To conclude the evening on a sweet note, guests can indulge in an extensive dessert buffet featuring a tempting assortment of sweet creations - the perfect finale to a festive dinner.