



MARRIOTT  
THE HAGUE



# EVENTS MENU

meetings imagined  
PEOPLE INSPIRED. MARRIOTT DELIVERED.

# Walking dinner

€ 55 PER PERSON

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Bread and dips on the table  
Lobster bisque – prawn skewer  
Tuna – sesame seeds – wakame salad  
Hand cut steak tartare – hen egg – truffle mayonnaise  
Caprese salad -aceto balsamico pearls  
Green pea panna cotta – smoked salmon – crème fraiche – dill  
Spicy chicken skewer  
Mini hamburger slider  
Sweetbread croquette – savora mustard  
Chocolate mousse on a cone  
Coffee crème brulee – Haagsche hopjes crisp  
Mini blueberry cheese cake



# 3 COURSE PLATED DINNER

€ 36 PER PERSON

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## STARTERS

- Ceviche of codfish - herb oil – saffron mayonnaise -crouton of sourdough
- Tomato consommé – tomato tartar – basil cress
- Green pea panna cotta – tartar of smoked salmon – crème fraiche - dill
- Celeriac veloute – crispy fried julienne of leeks and carrot
- Tataki of sirloin -wasabi marshmallow – soya jelly – sesame crisp (suppl.€ 5)

## MAIN COURSE

- Slow cooked sirloin – green asparagus – potato gratin – truffle gravy
- Skin fried sea bream – couscous – harissa - lentils
- Supreme of guinea fowl – polenta – season vegetables – tarragon gravy
- Vegetable strudel – tomato coulis – roasted cherry tomato
- Filet of lamb -ratatouille - potato gnocchi – sage gravy (suppl. €5)

## DESSERT

- Trio of chocolate mousse – butterscotch sauce - crumble
- Pistachio parfait – sponge cake – raspberry coulis - crumble
- Vanilla panna cotta – orange chutney – almond crisp
- Apple tarte tatin – vanilla sauce – cinnamon ice-cream
- Crème brulee of Cointreau – marinated pine apple – cocos ice-cream (suppl. € 2)



# FORK BUFFET INTERNATIONAL

€ 35 PER PERSON

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## STARTERS

- Assortment bread – butter – tapenade – rocket pesto
- Cream of broccoli soup
- Baby potato salad – crème fraiche - spring onions
- Greek salad – feta - olives
- Tuna salad - red onion - sliced olive – red onion -green beans
- Cannelloni of cured ham – rocket – olive tapenade
- Slow poached whole salmon – cucumber - sour cream- - dill
- Salad bar

## MAINS

- Slow cooked sirloin - red wine sauce
- Spinach ricotta cannelloni – tomato sauce
- Grilled salmon – fennel -carrot – lemon butter sauce
- Roasted roseval potatoes – garlic -thyme -rosemary
- Seasonal vegetables

## DESSERT

- Assortment of bavarois – cakes - mousses

