



CELEBRATING CHRISTMAS PARTIES
WITH COLLEAGUES

MENU 1 „COMET“
VEGETARIAN

Beet root carpaccio with goat cheese, apple chutney, walnuts and lamb's lettuce

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Grilled Hokkaido pumpkin with white wine foam,
pumpkin seed risotto and sprouts

*

Baked apple with marzipan-raisin filling and vanilla sauce

33,00 € per person

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MENU 2 „RUDOLPH“

Foam soup of apple and celery with honey espuma

*

Filet of char with dill foam,
Fennel vegetables, risotto and fresh herbs

*

Oven-fresh apple strudel with vanilla sauce and walnut ice cream

37,00 € per person

Please ask our service personnel about additives and allergens that require labelling.

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Because of the increased hygiene effort we allow ourselves, a surcharge of 2,50 € per place setting.



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MENU 3 „CUPID“

Essence of porcini mushrooms with hazelnut dumplings

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Pink roasted duck breast with orange-pepper-jus, Brussels sprouts and potato noodles

*

Baked apple with marzipan-raisin filling and vanilla sauce

39,00 € per person

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MENU 4 „BLITZEN“

Antipasti of winter vegetables with walnuts and corn salad

*

Braised leg of venison with cranberry jus,
Porcini mushrooms, almond broccoli and potato soufflé

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Semolina flummery with plum ragout and walnut ice cream

46,00 € per person

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Seasons
RESTAURANT IM PARKHOTEL



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BUFFET 1 „DASHER“

Bread & butter

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Lettuce, cucumber, tomato, seeds and dressings

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Antipasti of winter vegetables

*

Smoked salmon & smoked trout
with honey-mustard sauce and creamed horseradish

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Potato-Leek-Soup with Bacon

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Crispy leg of goose with apple red cabbage and potato dumplings

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Roasted filet of pike-perch with white wine sauce on ribbon noodles

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Gnocchi and gorgonzola spinach sauce

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Wild berries ragout with vanilla sauce
Baked apple with marzipan-raisin filling

39,00 € per person

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Seasons

RESTAURANT IM PARKHOTEL



CELEBRATING CHRISTMAS PARTIES
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BUFFET 2 „DONNER“

Bread, butter and lard

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Salad variation with cucumbers, tomatoes, sprouts, seeds and dressings

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Grilled prawns with aioli

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Smoked salmon, pickled salmon and smoked trout

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Antipasti of winter vegetables

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Vitello tonnato with capers

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Essence of porcini mushrooms with hazelnut dumplings

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Crispy roast duck with apple red cabbage and potato dumplings

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Poached cod with white wine sauce, fennel vegetables and saffron risotto

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Vegetable lasagne with rocket and Parmesan cheese

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Cinnamon-crème-brûlée
Oven-fresh apple strudel with vanilla sauce
Fruit variation

49,00 € per person

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Seasons
RESTAURANT IM PARKHOTEL



COMFORTABLE ENJOYMENT,
BUT SAFE!

Your well-being is close to our heart.

In accordance with the current recommendations of the federal government we implement an effective indoor air concept with consulting engineers in the Parkhotel.

Our ventilation system, which is serviced twice a year, is additionally adapted to Corona conditions and through modern tested and recommended air purifiers.

In addition to "AHA + L" we achieve with this technology a particularly high air quality and guarantee you maximum safety and relaxed enjoyment during a visit to the Seasons Restaurant.

Please also visit our website for information on the current status of official decrees and our measures against the spread of the Corona pandemic at www.parkhotel-wolfsburg.de/restaurant/informationen-in-pandemiezeiten