

*Aria*  
HOTEL • BUDAPEST

by LIBRARY HOTEL COLLECTION

*Christmas Eve*

AT THE  
ARIA HOTEL  
BUDAPEST



# CHRISTMAS EVE DINNER AT THE ARIA HOTEL BUDAPEST

Join us at the Aria Hotel Budapest for a special Gala Dinner offered on Christmas Eve at the Music Garden Courtyard. Our Executive Chef has prepared a six-course holiday menu to make your family's and friends' holidays merry and to celebrate the spirit of the season in a festive atmosphere. The dinner will be made unforgettable with live gospel music presented by our signature crooner, Kasai Jnofinn. With families in mind, there will be a kids corner offering supervised programs to make sure the evening is a memorable, festive experience for the entire family.

## GALA DINNER MENU

### COLD APPETIZER

**Foie Gras terrine with mulled wine, caramelized pecan nuts  
and homemade brioche**

Kvaszinger Tokaji Sweet Szamorodni 2017, Tokaj / Hungary

### WARM APPETIZER

**Roasted baby carrots with almond-ginger crumbs and date purée**

Gróf Degenfeld Muscat Blanc 2017, Tarcál / Hungary

### FISH

**Seared halibut fillet with lobster sauce, prawn tortellini and salted lemon**

Figula Öreghegy Olaszrizling 2017, Balatonfüred / Hungary

### MEAT

**Roasted venison loin with chestnut-Jerusalem artichoke purée,  
Brussel sprouts and quince**

Sauska Pinot Noir Birs 2017, Tokaj / Hungary

### PRE-DESSERT

**Caramel waffle with pine nuts infused maple syrup**

Royal Oporto Tawny Port / Portugal

### DESSERT

**Honey custard cake with honeycomb toffee and apricot gel**

Kikelet 6 Puttonyos Aszú 2013, Tarcál / Hungary

### PETIT FOURS

**Plum pâte de fruit**

# VEGAN MENU

## COLD APPETIZER

**Jerusalem artichoke panna cotta with mulled wine,  
caramelized pecan nuts and homemade brioche**  
Kvaszinger Tokaji Sweet Szamorodni 2017, Tokaj / Hungary

## WARM APPETIZER

**Roasted baby carrots with almond-ginger crumbs and date purée**  
Gróf Degenfeld Muscat Blanc 2017, Tarcál / Hungary

## MAIN COURSE I.

**Roasted pumpkin with pumpkin seed cheese and marinated cranberries**  
Figula Öreghegy Olaszrizling 2017, Balatonfüred / Hungary

## MAIN COURSE II.

**Beluga lentil pancakes with lentil curry and roasted eggplant**  
Sauska Pinot Noir Birs 2017, Tokaj / Hungary

## PRE-DESSERT

**Caramel waffle with pine nuts infused maple syrup**  
Royal Oporto Tawny Port / Portugal

## DESSERT

**Honey custard cake with honeycomb toffee and apricot gel**  
Kikelet 6 Puttonyos Aszú 2013, Tarcál / Hungary

## PETIT FOURS

**Plum pâte de fruit**

Our PRE-DESSERT and DESSERT items are vegetarian, however not vegan.  
Upon request we can prepare a vegan dessert option.

**DATE: 24 December 2019, Tuesday**

**DURATION: 7:00 pm - 10:30 pm**

**PRICE: 170€/person**

The above price includes dinner, wine pairing, mineral water, VAT and 15% service charge.

Please send your reservation request to [events@ariahotelbudapest.com](mailto:events@ariahotelbudapest.com).

Due to the high demand, we suggest you make your reservation for the above event at your earliest convenience, in order to guarantee a seating place. Reservations may only be guaranteed if fully paid at time of booking by credit card, using our convenient online payment link which will only be confirmed once full payment is processed. Bookings for the Christmas Eve event may be cancelled without penalty until the 2nd of December 2019. After this date the prepaid reservations are non-refundable in case of cancellation.

Please let us know if you have any dietary restrictions or special considerations, so we may send you alternative options.

ARIA HOTEL BUDAPEST

Hercegprímás utca 5., Budapest 1051 / [events@ariahotelbudapest.com](mailto:events@ariahotelbudapest.com)



RESTAURANT