

#### Lázár Equestrian Park H-2182 Domonyvölgy, Fenyő u. 47. Tel: +36 28/576-510

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The dough for the lángos is kneaded in front of the guests then cooked in a wood fired oven. The tantalizing warm lángos is flavoured with garlic, goose cracklings, onion, grated cheese and sour cream.

## Outdoor oven or cauldron dishes

Available for a min. 40 person

Available for 40-100 persons: 1 kind of soup, 2 kinds of oven baked dishes, 3 kinds of

main dishes made in the cauldron, 2 kinds of dessert

Above 100 persons: as requested

# **CAULDRON DISHES:**

#### SOUPS:

- Cauldron goulash soup
- Bean soup with smoked meat

### MAIN DISHES:

- Beef goulash
- Mutton goulash
- Goulash from the Hungarian Plain (knuckle of ham and potatoes)
- Paprika potato stew
- Game paprika stew
- Mushroom and goose paprika stew
- Cock paprika stew with testicles
- Székely cabbage (pork paprika stew with sour kraut)
- Farmyard rabbit stew
- Beef stew Debrecen style





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# **DISHES MADE IN THE OUTDOOR OVEN**

- Roast duck
- Marinaded knuckle of ham
- Roast chicken with apple
- Domonyvölgy sausage
- Spicy roast mutton

## **ACCOMPANIMENTS FROM THE BUFFET**

- Bacon flavoured sour kraut with dill
- Potato dumplings
- Boiled rice
- **Dumplings**
- Buttered boiled potatoes

### **SALAD BAR**

# **DESSERT BAR**

- Oven baked cabbage or cottage cheese strudle
- Rice pudding with strawberry jam
- Custard tart with apricot jam
- Fruit

