

Christmas
25. 12. 2026

SHERATON Celebrations

Buffet

Appetizers

Red lentil salad with feta | Tabbouleh salad | Stuffed mushrooms with saffron couscous
Antipasti salad | Stuffed tomatoes with burrata cream | Pistachio-coated goat cheese pralines
Carrot and walnut salad | Beet salad

Fresh Oysters from Normandy | Baked Oysters with Spinach and Hollandaise Sauce
Poached Salmon | House-Cured Salmon | Assortment of Smoked Fish
Mango-Avocado Salad with Shrimp | Trout Mousse | Seafood Salad

Medium-rare roast beef | Melon with Serrano ham (Reserva) | Beef carpaccio
Meat pies | Duck rillettes | Swiss meat salad

Bread Specialties from the Holtkamp Bakery
Homemade dips: Chestnut | Smoked salmon | Aioli | Salted butter

Soup

Kohlrabi and pear soup

Live Station

Pasta from a Parmesan wheel
Leg of lamb and Black Angus beef from the carving cart

Main Courses

Pan-seared pikeperch fillet | Duck breast and leg in chestnut sauce | Roast beef in red wine sauce
Red cabbage with apples | Brussels sprouts with bacon and onions | Potato dumplings
Baked apple with nuts | Seasonal vegetables

Dessert buffet

Crème Brûlée | Gingerbread Tiramisu | Profiteroles | Chocolate Tartlets | Blueberry Cream
Fresh Waffles with Sour Cherries and Whipped Cream | Pistachio Parfait
Blackcurrant Sorbet | Lemon Sorbet | Vanilla Ice Cream | Apple Crumble | Fruit Skewers
Homemade Stollen, Cookies, and Pralines | Cheese Specialties

Sheraton Essen Hotel | Huyssenallee 55 | 45128 Essen | T: 0201-1007 0 | essen@sheraton.com