Christmas menu

DECEMBER 25TH

STARTERS

Roasted butternut, sweet potato and sage soup (v) |
Smoked salmon and gravlax | Reindeer paté | Tuna paté (v) |
Roasted vegetable salad (v) | Green Icelandic herb salad (v) |
Pickled herring | Vol-au-vents (with mushroom filling) |
Gravlax sauce | Sweet mustard sauce | Sourdough bread (v) |
Rye bread | Icelandic leaf bread

MAIN COURSES

Roast beef | Oven baked Arctic char | Turkey breast with turkey stuffing| Vegan Wellington (v) | Roast herbed baby potatoes (v) | Buttered root vegetables (v) | Green peas (v) | Garlic mushrooms | Parmesan potato gratin | Braised red cabbage (v) | Roast maple sweet potato purée (v) | Grilled sweet corn (v) | Waldorf salad | Lemon white wine sauce | Mushroom sauce (v) | Red wine demi-glace

DESSERTS

Carrot cake | Apple & cinnamon crumble (v) |
Vanilla ice cream with chocolate sauce |
Mixed fruit salad (v) | Mini cheesecake with raspberry jam

14.500 kr.

per person

JÖRGENSEN
KITCHEN & BAR