# Christmas menu

## THREE COURSE FOR GROUPS 8+

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## STARTERS

**House made lobster bisque.** Served with a chive creme fraiche and herbs

or

**Textures of beetroot** (vegan option available). Pickled beetroot, beetroot mousse, candied walnuts, goats cheese (optional), beetroot shavings, fresh pear and frisee salad

## MAIN COURSES

**Beef tenderloin.** Port Jus, pomme puree and glazed asparagus

or

**Herb stuffed and rolled turkey.** Glazed baby carrots, sweet potato puree, pine nuts and creamed gravy

or

**Vegan wellington**. Asparagus, glazed carrots, artichoke puree and a wild mushroom sauce

## DESSERTS

**Pumpkin Pie.** Served with chantilly cream

or

**Spiced Apple Crumble** (vegan available).
Served with vanilla custard

Menu choice needs to be confirmed at least 2 working days in advance.

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9.900 ISK

Per person

JÖRGENSEN

KITCHEN & BAR