Christmas menu

DECEMBER 24TH

STARTERS

Roasted tomato soup (v) | Smoked salmon and gravlax | Country paté en croute | Babaganoush (v) | Smoked lamb | Chive herbed potato salad | Lentil salad with arugula & beetroot (v) | Pickled herring | Gravlax sauce | Mustard sauce | Red currant jam (v) | Sourdough bread (v) | Rye bread | Icelandic leaf bread

MAIN COURSES

Herbed crusted leg of lamb | Turkey breast with turkey stuffing | Baked salmon with lemon | Vegan Wellington (v) | Roasted root vegetables (v) | Baby potatoes with herbs | Red cabbage (v) | Garlic mushrooms | Baked sweet potato puree (v) | Creamed broccoli & cauliflower (v) | Icelandic Waldorf salad | Demi-glace | Forest mushroom sauce (v) | Green peppercorn sauce

DESSERTS

Selection of sorbets (v) | Fresh fruit salad (v) | Chocolate brownie delice | Riz a l'amande | Berry compote (v) | Chocolate shavings

14.500 kr.

per person

JÖRGENSEN
KITCHEN & BAR