



Christmas menu

DECEMBER 24TH

STARTERS

Cream of mushroom soup (v) | Smoked and cured salmon with gravlax & mustard sauce | Christmas paté with red currant jam | Pesto and hummus (v) | Twice smoked lamb | Beetroot salad (v) | Pickled herring | Home baked bread (v), leaf bread, rye bread

MAIN COURSES

Beef | Turkey breast | Bacalao with tomatoes and olives | Vegan Wellington (v) | Mushroom sauce (v) | Peppercorn sauce (v) | Demi glace | Oven baked root vegetables (v) | Roasted baby potatoes (v) | Red cabbage (v) | Pan fried mushrooms (v) | Baked stuffing | Sweet potato purée | Creamed spinach | Green peas (v) | Waldorfsalad

DESSERTS

French chocolate cake | Riz a l'amande | Pecan pie (v) | Mixed fruits (v) | Vanilla ice cream with Mars sauce

13.590 KR.
Per person

JÖRGENSEN
KITCHEN & BAR

