



CHRISTMAS DAY BUFFET

DECEMBER 25TH

APPETIZERS

Asparagus soup with cognac V | Seafood Salad | Beetroot and pear salad with goat cheese | Cauliflower with pomegranate | Walnuts V | Home baked bread | Traditional snow flake bread | Rye bread | Hummus V | Pesto | Whipped butter.

MAIN COURSES

Grilled garlic lamb | Plaice in breadcrumbs with remoulade, fried onions and sour pickles | Home made nut roast with crispy collard V.

SIDES

Oven baked small potatoes | Oven baked vegetables | Apple Salad | Beetroot cream sauce | Bernaise sauce.

DESSERTS

Meringue cake with vanilla cream and fruits | Chocolate cake with coffee cream | Coconut, Vanilla, Strawberry cashew cheese cake.

10.900 kr per person

V = Vegan



JÖRGENSEN

KITCHEN & BAR