

NEW YEARS EVE MENU

STARTER served on buffet

Gin & tonic gravad salmon, pomegranates, croutons & lemon mayo
Gratinated Oysters with mignonette
"Bruschetta" with baked goat cheese, red onion relish & figs
Cherry tomato with mozzarella, rocket & basil pesto
Vol au vent filled with crab salad & seaweed salad
Marinated tofu salad with romaine lettuce, avocado, cherry tomatoes, roasted almonds & herb dressing
Classic vitello tonnato
Beef tatar, quail egg, smoked mayonnaise & fried capers
Variety of nuts & jam
Homemade dressing
4 types of bread & butter

MAIN COURSE - Choose between:

Baked cod served with mustard beurre blanc, parsnip purée, oven-baked pumpkin & raspberry baked beetroot

Beef tenderloin served with truffle, glaze, parsnip purée & oven-baked pumpkin

Portobello mushroom stuffed with mushroom, fried onions & basil cream (Vegan)

DESSERT served on buffet

Tiramisu
Chocolate tarts with black currant & hazelnut mousse
Passion fruit mousse with caramelized white chocolate
Chocolate cake marquise
Petit four
Danish kransekage
Fruit
Truffle brie, Blå Kornblomst cheese (blue), Vesterhavs cheese with rye bread crunch, pickled nuts & compote

Tea & Coffee included

745,- Price Per Person