

NAUTHÓL'S CHRISTMAS EVENING BUFFET

FIRST COURSES

Smoked game soup (G)(L)

Smoked goose breast, apple, fennel

Pumpkin soup (V)(N)

Pumpkin seeds, cranberries, carrots

SECOND COURSES

Christmas cured salmon (L)(G)

Blinis, cream cheese, dill

Christmas paté (L)(G)(N)

Cranberry jam, pistachios

Dobble smoked lamb (L)(G)

Icelandic leaf bread, rocket salad, horseradish sauce

Mushroom pie (V)(N)(G)

Mushrooms, rocket pesto, cashew nuts

Beet root carpaccio (N)(G)

Creamy oat cheese, glazed walnuts

Smoked vegan "salmon" canapés (V)(G)

Vegan cream cheese, rye bread

MAIN COURSES

Grilled turkey breast

Herb coated leg of lamb

Crunchy pork belly

Glazed "Hamburg pork rack" (N)

Wild mushrooms nut steak (N)(G)(V)

Waldorf salad (L)(N), roasted root vegetables,
red cabbages, Sweet potato mousse (L),
potato boats (L), wild mushroom sauce (L)

DESSERTS

Ris a la mande (L)(N)

Almonds, cherry sauce

Chocolate mousse (L)(G)

Raspberries

Apple cake (V)(G)

with cinnamon

Christmas Pavlova (V)(N)

Price 14.900 kr.

Contains: (G) Gluten | (L) Lactose | (N) Nuts | (V) Vegan