

CONFERENCE DINNER MENUES

2 Course dinner: 370: -

3 Course dinner: 440: -

Menu 1

Starter

Crayfish Skagen in flatbread basket topped with whitefish roe and pickled fennel

Main course

Roast of Veal Entrecote, browned butter béarnaise sauce, bacon wrapped green beans, baked tomatoes and roasted new potatoes

Dessert

Ice cream gateau with vanilla ice cream, almond cookie and warm chocolate sauce

Menu 2

Starter

Green asparagus cheesecake with smoked salmon, yellow beets and smoked dill oil

Main course

Roast of lamb with artichoke puré, potato terinne with Stafva cheese and ramson sauce

Dessert

Saffron pancake with dewberry jam and whipped cream



