



## PRIVATE DINNER MENU *By Chef Emil Skrutvold*

### *Entree*

**Pink duck breast** with smoked salt, apple and caramelized onion

**Scandinavian style fish chowder** with white fish, mussels, leek and fennel

**Hot smoked salmon** with horseradish, dill, cucumber and Danish rye bread

**Venison cured** with juniper and fennel served with pickled mushroom and potato terrine

**Chicken pâté** with onion compote, coarse mustard and beetroot

### *Mains*

**Venison** with blue cheese gratin, liquorice and red wine jus, kale and mushrooms

**Roast beef fillet** with oxtail sauce, sautéed vegetables and celeriac puree

**Market white fish** with herb crust, petit pois puree, bacon and shallot butter and glazed baby carrots

**Pan fried salmon** with wilted spinach, cauliflower purée, roasted cauliflower and mussel sauce

**Lamb racks** with rosemary and thyme served with lentils and root vegetables

### *Deserts*

**Baked goat cheese cheesecake** with strawberry curd, fresh strawberries and caramelized white chocolate

**Buttermilk pudding with lemon**, thyme, toasted almonds and cherries

**Apple and rhubarb compote** with cinnamon pastry, rhubarb syrup and custard

**Dark chocolate cake** with blackcurrant, orange marmalade and liquorice

**Blue cheese mousse** with ginger snaps, prune compote and poached pear