



# Christmas Menu

## Minimum 30 guests

The event includes fine dining set-up with tablecloths, flowers and water - still and sparkling

## Welcome reception

Cava, chandon garden spritz and alcohol-free sparkling  
3 types of snacks from the kitchen

## Christmas menu

Marinated herring with dill and onion  
Curry herring with apple, red onion and capers  
Marinated salmon with mustard sauce, dill, black pepper and fennel  
Hand-peeled prawns with egg, trout roe, watercress and lemon mayonnaise  
Kale salad with pomegranate, roasted almonds and pumpkin

Plaice fillet with remoulade and lemon  
Liver pâté with fried mushrooms and crispy bacon  
Meatballs with pickled cucumbers and beetroot  
Roast pork with red cabbage, sauce and small potatoes

Nordic cheeses with biscuits, caramelized pumpkin seeds and Christmas jam  
Gingerbread cheesecake with clementine jelly and roasted almonds  
"Risalamande" with cherry sauce and vanilla Christmas crunch and clementine

Beer, water and wine during dinner

Coffee and tea  
Sweets from our own pastry chef

Pr. person DKK 1595

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Reservation: +45 35 25 42 60 | [nhgroupsales.dk@nh-hotels.com](mailto:nhgroupsales.dk@nh-hotels.com)

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HOTELS & RESORTS



# Christmas Menu

## Additional purchases

Standard bar

Wine, soft drinks and beer

First hour DKK 220. Extra hours - per hour per guest DKK 200

Exclusive bar

Wine, soft drinks, beer, standard spirits and signature cocktails

First hour per guest DKK 280. Extra hours - per hours per guest DKK 220

Aquavit and schnapps per bottle from DKK 800

Standard avec for the coffee per piece DKK 120

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