

# T H E L E A F R E S T A U R A N T

## “Last Christmas” Christmas buffet in our banquet halls

In our charming banquet halls, we offer the opportunity to host your Christmas event of choice.

We will serve a traditional Danish Christmas buffet in grand style with everything your heart desires. The Christmas dishes will be prepared by our chefs using the best ingredients and our house waiters will ensure you and your guests enjoy an enjoyable evening with sumptuous buffet choices. You will also enjoy the opportunity to arrange your own entertainment for your company. The minimum number of guests for the “Last Christmas” Christmas buffet is 30 people.

### The first Christmas buffet serving

Marinated herring with onions and capers

Spiced marinated herring with pickled red onions and caper berries

House-made curry salad

Gravlax of Icelandic salmon with traditional mustard and dill sauce

Pan-fried fillet of plaice breaded with rye and served with house-made coarse remoulade and lemon

Eggs & hand-peeled shrimps with stirred mayonnaise

### After the seafood, we continue with...

Danish pork brawn in aspic with wholegrain mustard and house-pickled beetroot

Vol-au-vent with tender chicken and white asparagus

Pan-fried Christmas-spiced pork sausage (*medister*) with creamed white cabbage and cinnamon sugar

Old-fashioned roast duck served with roast apples, prunes, and caramelised potatoes

Apple Pork, a traditional Danish dish of fried apples, smoked bacon, and onion

Kale salad with Hokkaido pumpkin, avocado, pomegranate, hazelnuts, and vinaigrette

### Desserts

Danish apple trifle layered with macaroons and topped with whipped cream

*Risalamande* – traditional Danish rice pudding dessert with almonds served with warm cherry sauce

Two farm cheeses from UNIKA: *Høgelundgård* and *Den hvide dame* served with house-made pickles, preseve, and house-baked crispbread.

Christmas treats and clementines.

Price per person DKK 425 plus rent for the premises.