

T H E  
**LEAF**  
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 475 plus rent for the premises.

Please contact us at [konference@thelodge.dk](mailto:konference@thelodge.dk) or at +45 7533 8133.