

BUFFET IN
PUBLIC

VILLA
HOLIDAY
2026

CHRISTMAS
EVENING

STARTER

Cured trout from Musholm, preserved apple,
Sandefjord sauce with lemongrass, trout roe & bitter leaves

BUFFET

COLD SELECTION

Creamy herring with tarragon & dill

Spiced herring with capers & onions

Shrimp & seafood salad with kombu mayonnaise, pickled celeriac & chervil

Homemade veal terrine served with marinated beetroots & grain mustard

Served with rye bread, butter & spiced lard

WARM SELECTION

Confit duck with blood orange gastrique & roasted leeks with a hint of chili

Roast pork with crackling, pickled red cabbage & Christmas gravy

Puréed & roasted sunchokes served with lion's mane mushrooms & hazelnuts

Carrot & ginger soup with quince & roasted seeds

Baked halibut with caramelized kohlrabi & browned butter piccata sauce

Boiled Potatoes & caramelized potatoes (Brunede kartofler)

On the side; pickled cucumber, redcurrant jelly & potato chips

SALADS

Endive salad with marinated, roasted walnuts & pickled shallots

Variation of cabbage with clementines & pomegranate

Warm pumpkin served over stracciatella, olive oil & grated black garlic

DESSERT

Risalamande with cherry sauce & roasted almonds

Selection of 3 Danish cheeses with homemade crackers & complementary compote

Rug Bakery Christmas treats