

COCKTAIL MENU

DATE: 13 SEPTEMBER

18.00-20.00HRS.

PASS AROUND

TOMATO CONFIT AND CHEESE

SPICY PEPPER HAM SALAD

CHIPS AND NUTS

COCKTAIL MENU

Smørrebrød

[Danish open sandwich with herring, roasted beef and gouda-tomato]

SMOKED SALMON CANAPE

THAI CRISPY CUP FILLED WITH SHRIMP

FRESH PINEAPPLE MORSEL TOPPED WITH MINCED CHICKEN

LIVE CARVING STATION

ROSTED PORK WITH CRACKLING

CREMAY BROWN SAUCE, MUSTARD, KETCHUP

HOT

PORK MEAT BALL WITH PICKLES BEETROOT

FISH CAKE WITH REMOULADE SAUCE

JALAPENOS CHEESE FRITTER

CRAB ROLL SAUSAGE

DESSERT

Rødgrød med fløde

GREEN TEA CAKE

MANGO PUDDING

CHILLED FRUIT SALAD IN GLASS