



c/o HÄRINGE SLOTT

Party Menu 2012

Starters

Salted cod with a small Bouillabaisse, served with horseradish & chive cream cheese

Duck breast served with a warm salad of duck confit, green apple & curry vinegar

Main Courses

Veal with pickled butternut squash & beans, served with artichoke aioli, baked root vegetables, parmesan cheese & red wine gravy

Grilled cod with shallot & spring onion confit, seafood vinaigrette & mashed potatoes flavored with sour cream

Desserts

Licorice 'Mazarin' with homemade vanilla ice cream & raspberry foam

Palace apple consommé, ginger panna cotta & granny smith chips