Winter Dinner at Admiral Hotel

1795 DKK per guest
Arrival at 5.30 PM
The event closes at 11.30 PM

THE PACKAGE INCLUDES

A glass of Champagne and salty snacks
Christmas menu served over 3 courses
Unlimited wine
Beer, soft drinks, and filtered water
Coffee and Christmas sweets
1,5 hour bar with drinks

MENU

All dishes served as sharing platters
Bread and butter included

STARTER

Gin-marinated herring with pickled blackcurrant and capers
Spice-cured Faroe Island salmon with horseradish and apple salad
Shrimp salad with dill emulsion, pickled green chili, and raw kohlrabi
Egg salad with Vadouvan curry, chives, and capers
Served with sourdough bread, rye bread, and butter
2024 Chardonnay, Héritiers du Sud, Alma Cersius, Pays d'Oc

MAIN

Roast pork with crispy crackling, sunchoke, and apple compote
Duck confit with caramelized red cabbage and pickled redcurrant
Waldorf-style salad with kale, celery, and apple
Served with sourdough bread, rye bread, and butter
2023 Grenache/Syrah, Famille Long, Rhône

DESSERT

Risalamande with roasted almonds, vanilla and warm cherry sauce

COFFEE

Served with the pastry chef's selection of Christmas treats

For information and Winter Dinner bookings, contact our event team at event@admiralhotel.dk or call +45 3374 1430.

Note: The Winter Dinners are held in Admiral Hotel's newly renovated Wine Room, formerly known as SALT. Groups will be seated as close together as possible. Other groups will also be present in the room.

All prices are per guest in DKK and include 25% VAT.