

# A

# Winter Dinner at Admiral Hotel

**1495 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 herrings with pickled black currant and capers

Salted salmon, horse radish, mustard and apple salad

Christmas pate with pork, prunes and sherry

Egg salad with chives and capers

Served with sourdough bread, rye bread and butter

**Chardonnay, Haut Flassac, Pays d'Oc**

## MAIN

Pork roast with crispy rein served with sundchoke and apple compote

Duck confit with baked beetroots and pickled red currant

Salad a la "Waldorf" with cabbage, celery and apple

Served with sourdough bread, rye bread and butter

**Merlot/Cabernet Sauvignon, Emotion 1, Pays d'Oc**

## 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](mailto: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.