



## Nordic wedding

Price:£65.00

Nordic flavours.

Sustainable ingredients cooked by using nordic methods.

Fresh, simple and elegant.

### Starters:

Toast Skagen

Nordic prawn cocktail with toasted sour dough, quail egg and dill

or

Beetroot tartar with chestnuts, smoky aioli and crispy spinach

(vegan)

or

Mushroom bulgur wheat risotto with burned birch butter

or

Classic Nordic salmon soup

or

Smoked duck with seasonal salad and buckthorn vinaigrette

or

Spinach pancake with smoked salmon, dill aioli, pickled red onion and peashoots (vegetarian option available)

### Mains:

Venison with potato rösti, butter cabbage and wild mushroom sauce

or

Hot smoked trout with caramelised onion and potato purée, seasonal greens and shrimp sauce

or

Lamb with carrot in three ways, crispy kale and juniper sauce

or

Confit salsify with poached egg, fennel slaw and smoky hollandaise (vegetarian)

or

Pumpkin and potato rösti with creamed spinach, pickled pumpkin and wild herbs (vegan)

Dessert

Cloudberry and toffee pie with whipped elderflower sour cream

or

Rhubarb and white chocolate crumble with vanilla ice cream

or

Blueberry and sour cream tart with popcorn custard and granola