FRÖKEN SELFOSS

CHRISTMAS · CATERING

Christmas Feast

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Our festive feast: Christmas small dishes, two roasts and randalína for dessert.

CHRISTMAS SMALL DISHES

Liquorice-cured salmon with anise gravlax sauce, pickled fennel and capers on laufabrauð

Bacon-wrapped reindeer pâté with cranberry jam, nuts and pickled pearl onions

Reindeer tartare in a tartlet with shallot, mustard, capers and a hint of truffle, horseradish mayo and chives

Cured pink-footed goose with bilberries, blueberry vinaigrette, horseradish cream and pickled pearl onions

Smoked beetroot, goat cheese from Háafell, balsamic vinaigrette and popped barley

Christmas herring from Eskifjörður on slow-baked rye bread with egg cream and lemon-pickled fennel

ROAST BUFFET

Choose two: herb-crusted leg of lamb, stuffed turkey breast or crispy pork roast

Caramelised potatoes and potato gratin

Roasted vegetables

Port wine demi-glace

SIDES

Homemade Christmas red cabbage

Grand Marnier apple salad

Sweet potato salad with dates and hazelnuts

Broccoli and cranberry salad

Green peas

Laufabrauð, rye bread and butter

DESSERTS

Randalína two ways with hot caramel, skyr cream and redcurrants

Ris à la mande with cherry sauce and toasted almonds

ADD-ONS

PRICE PER GUEST

Cold hangikjöt (smoked lamb), potatoes in white sauce and pea salad +999 kr

Festive platter to share – picked up or delivered to your home or workplace. Hot and ready to serve, or cold to reheat with instructions.

Christmas buffet anywhere – we bring the feast, set it up on proper catering equipment and take everything back. Buffet set-up included from 30 guests.

Chef on site – the chef carves the roasts at the buffet and clears up afterwards. Send us an inquiry.

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11.599 kr per person

MINIMUM 20 GUESTS

Merry Christmas · Brúarstræti 6 · 800 Selfoss · 451 3320 · frokenselfoss.is