FRÖKEN SELFOSS

CATERING

Gourmet roast buffet

Our finest, designed for weddings, staff parties and other large events.

WE SET UP, DECORATE, CARVE AND CLEAR THE KITCHEN AFTERWARDS.

STARTER BUFFET

Cognac wild mushroom soup with bread

Red deer carpaccio with sorrel pesto, Grettir cheese and nuts

Hot-smoked duck breast with sesame vinaigrette and crispy Jerusalem artichokes

Gravlax with anise gravlax sauce

Ceviche
citrus-marinated seafood with chilli cream

Caprese
tomato, mozzarella, balsamic glaze, basil and orange

Cheese and charcuterie platter

MAIN COURSES

Slow-cooked marinated leg of lamb

Stuffed turkey breast

Roasted potatoes and potato gratin

Baked root vegetables

Béarnaise and port wine wild mushroom sauce

Grilled cauliflower with sorrel pesto for vegetarians

COLD SIDES

Sweet potato salad, pearl barley salad, broccoli and cranberry salad

Beetroot, blue cheese and apple

Spiced mango and melon salad

Green salad and dressings

DESSERTS

Rhubarb and apple crumble with cream

Brownie with white chocolate skyr ganache

Pavlova with vanilla cream, berries and dark chocolate

10.990 kr per person

MINIMUM 50 GUESTS

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