



EAT ME AT THE SJT

NORDIC CHRISTMAS SPECIALS

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MAKE YOUR OWN SMORGASBORD

STAALS SALMON GRAVADLAX WITH SWEET MUSTARD DILL SAUCE & RYE BREAD WITH BUTTER GFO	£9	WILD MUSHROOM TERRINE WITH BERRY COMPOTE & RYE BREAD WITH BUTTER GFO VGO	£8
KJOTTKAKER – RED DEER MEATBALLS WITH BROWN BUTTER SAUCE GF	£8	TARTELETTE – ASPARAGUS PUFF PASTRY TARTLETTE WITH WHIPPED RICOTTA VGO	£8
PERSALAT – PEAR & KALE SALAD WITH RED WINE VINEGRAITTE GF VG	£8	GRESSKARSUPPE – POTATO & PUMPKIN SOUP WITH SOUR CREAM & RYE BREAD WITH BUTTER GFO VGO	£8

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TORSK – PAN SEARED SEABASS WITH MUSSELS & SEAWEED IN A BUTTER SAUCE GF	£19
JULESKINKA – SLOW ROAST CHRISTMAS HAM WITH A MUSTARD SAUCE GF	£19
RIBBE – TRADITIONAL NORDIC ROASTED BELLY PORK WITH JULEPZOLSE SAUSAGE & DEER BALLS IN A CREAM GRAVY	£20
MAPLE GLAZED ROOT VEGETABLE CAKE WITH SAUTEED COURGETTE, BRAISED RED CABBAGE & PERRY REDUCTION GF VG	£17

ALL SERVED WITH

NEW POTATOES, RED WINE STEWED CABBAGE & CONFIT CARROTS

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ALL DESSERTS ARE £7.50 EACH

APPLE TRIFLE GF VG

RISKREM – WARM PLUM & RUM RICE PUDDING WITH GINGERBREAD

FIKA'S APPLE & CINNAMON CAKE WITH VANILLA BEAN ICECREAM

VEGAN & GLUTEN FREE OPTIONS AVAILABLE

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ADD A FESTIVE FEEL FOR ONLY £4 PER PERSON

PLACEMATS, CHRISTMAS NAPKINS & CHRISTMAS CRACKERS

DECORATED TABLE FOR FESTIVE JOY

