

BANQUET MENU 2024



WE LOOK FORWARD TO WELCOMING YOU

Parties don't just last for a single day. We look forward to them and dream about them far in advance, and then we remember and talk about them for a long time afterwards.

At Scandic we have extensive experience of organizing parties and other events. We can help you with all the details, to ensure your party is exactly what you envisaged. Tell us your wishes and requirements and we'll set about providing an unforgettable experience for both you and your guests.

We deal with all the practical issues, from planning to tidying up, so that you can relax and enjoy the company of your guests.

Whatever the occasion, we have charming, comfortable and modern hotels throughout Norway to fit the bill – with, of course, the option of overnight accommodation. Thus, your party can continue until the small hours, and guests can stay overnight and wake up to the best breakfast in Norway.

At Scandic we have the experience to make a good party even better.

Once the kitchen team receives your choice of menu, our skilled chefs will set to work preparing your dinner under the guidance of our experienced head chefs. We carefully select ingredients to produce dishes based on fresh seasonal produce, so you can enjoy an evocative dinner featuring unique taste experiences.

The next few pages will give you an excellent overview of the options available to you, so you can plan the party you want.

There's no need to put together your own menu, the menus are sold as set out below.

Hire of the premises (NOK 125 per person incl. Scandic water) and wine recommendations are not included in the menu price.

Scandic



A GREENER ALTERNATIVE

We are evolving in line with people's eating habits, and more and more people are asking for exciting, healthy and green alternatives. Food that tastes good and is sustainable for our planet is more popular than ever before. We at Scandic want to facilitate so that you can choose greener and at the same time help reduce the carbon footprint.

If you choose our green alternative, we reduce 30 % of the meat in the menu you choose and replace this with a vegetable-based dish, with no difference in price.

You as a guest then get a little less meat, but an extra dish served. You also help secure a better planet.

The additional dish consists of:

Pan-fried Portobello mushroom with sherry vinegar marinated small tomatoes, parsley, crispy onion and cashews.

Contains: E, M, Su, G (wheat), N (cashew), So





MENU 1

Starter

Breaded fried mushrooms with mayonnaise infused with citrus and thyme.
Crispy lettuce, radish and spring onions topped with pumpkin seeds.
Sweet and sour soy sauce
Contains: E, G (wheat), Se, So, M

Main course

“Steak” of green beans and cashew nuts with salad, marinated broccoli with raisins and pickled red onion. Salted sunflower kernels and mustard vinaigrette.
Contains: Su, Sn, N (cashew), So

Dessert

Apple terrine with crunchy almond crumble and sour cream-yogurt ice cream
Contains: E, M, N (almonds)

NOK 675,-





MENU 2

Starter

Confit salmon, salad with fennel, cucumber, and radish, with a dill and chives vinaigrette. Cream of egg yolks with a hint of tabasco and rose pepper

Contains: F, E, M

Main course

Sirloin of Hampshire pork with baked celery cream, asparagus beans and grilled cabbage. Warm potato salad with coarse mustard, tarragon, and rosemary sauce

Contains: M, Sl, Sn

Dessert

Coffee panna cotta with mango and baked white chocolate

Contains: M

NOK 730,-



MENU 3

Starter

Potato and leek soup with sugar peas, crispy bacon, Parmesan,
sugar pea sprouts and truffle oil
Contains: M

Middle course

Carpaccio of scallops with avocado cream and mango marmalade with chili and lime.
Pomegranate and caper dressing
Contains: B

Main course

Roasted veal fillet with green asparagus, glazed shallots, and creamed peas.
Pommes Anna and port wine sauce
Contains: M, Su

Dessert

Milk chocolate mousse with passion fruit sorbet and hazelnut krokan.
Contains: M, E, N (hazel)

NOK 845,-



MENU 4

Starter

Poke bowl with avocado, pickled red onion, Sriracha mayonnaise, pumpkin seeds, sesame, pan-fried mushrooms and ponzu sauce

Contains: G (wheat), Se, So, Su, Sn, E

Main course

Braised Chuck steak with potato purée, caramelized carrots, pickled red pearl onion and red wine sauce

Contains: M, Sl, Su

Dessert

Tart with vanilla cream, marinated berries, fruit, raspberry jelly, and burnt hazelnuts

Contains: M, E, G (wheat), N (hazel)

NOK 795,-



ALLERGENS

B=Molluscs **E**=Egg **F**=Fish **G**=Gluten (Oats, Barley, Kamut, Spelt, Rye, Wheat) **Lu**=Lupins **M**=Milk
N=Nuts (Almond, Cashew, Hazelnut, Macadamia, Pecan, Pistachio, Walnut) **P**=Peanuts **S**=Shellfish
Se=Sesame **Sl**=Celery **Sn**=Mustard **So**=Soya **Su**=Sulphites