

BANQUET MENY

Autumn 2024 - Spring 2025

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.



MENU 1

Carpaccio of baked beetroot with smoked mayonnaise, toasted pine nuts, watercress, olive oil and Parmesan

Contains: E, Se, L

Duck breast with "five spice", bok choy, pickled shiitake mushrooms, noodles with hoi sin, sesame seeds, spring onions and coriander. Sauce with star anise and chilli

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

Frangipane tart with apple, grated marzipan, and vanilla ice cream

Contains: E, G (wheat), L, N (almond)

MENU 2

**Carrot soup with ginger, chilli and coconut cream served with
cumin-fried chickpeas and sprouts**

**Smoked salmon with celery puree and herb salad with sugar snap peas.
Balsamic vinaigrette**

Contains: F, Lu, Su, Sl

**Beef tenderloin with confit grilled portobello, green beans, potato cream and
demi-glace flavoured with red wine**

Contains: Lu, Sl

Lemon tart with burnt meringue, liquorice fudge and liquorice cream

Contains: E, G (wheat), Lu



MENU 3

Carpaccio of baked beetroot with smoked vegan mayonnaise, toasted pine nuts, watercress, olive oil and vegan "Parmesan"

Contains: Se

Grilled celery medallions with a warm salad of broccolini and pickled red onion. Celery cream, salt-baked sunflower seeds, small herb-cooked lentils, and truffle mayonnaise

Contains: Sl, Sn

Apple tart with caramel sauce on Gyr and olive oil with sea salt. Served with oat-based pistachio ice cream

Contains G (oats), N (pistachio), So

MENU 4

**Salad with baked root vegetables, chèvre, broccolini and endive.
Served with honey-rosemary and lemon vinaigrette**

Contains: M, G (wheat), Sl, Su

**Oven-baked halibut with mushroom and herb risotto, baby
spinach, arugula and pickled red onion. Red wine bacon sauce**

Contains: F, Lu, Sl

**Crème brûlée flavoured with lemongrass, lime leaves and ginger.
Served with coconut sorbet**

Contains: Lu, E

MENU 5

Raw marinated MSC tuna with ginger pickled vegetables and goma wakame. Served with wasabi mayonnaise and soy-sesame emulsion

Contains: F, Se, So, E, Sn, G (Wheat)

Whole-roasted venison flat steak with mixed mushrooms, baked parsnips, oven-baked small potatoes and broccolini. Juniper and black pepper cream sauce and red currant marmalade

Contains: Lu

Chocolate mousse with caramel fudge, marinated raspberries, and sorbet

Contains: Lu, E

CHRISTMAS FOOD

The Christmas plate with ribs, medister cakes, medister sausage, red cabbage, sauerkraut, prunes, apples, boiled potatoes and sauce flavoured with coarse mustard

Contains: Sn, M, Su

or

Pinnekjøtt and vossa sausage with turnip paste and boiled potatoes

Contains: M

Rice cream with raspberry sauce and roasted almonds

Contains: M, N (almond)



ALLERGENS

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