



CHRISTMAS MENU

HAVE A WARM CHRISTMAS AT NOORDERLICHT

FROM 30 GUESTS
SHARED DINING €36,50

FROM 40 GUESTS
WALKING DINNER €42,50

AMUSE

ZUCCHINI AND CORN BLINI WITH FERMENTED CHIOGGA BEET AND BORAGE CRESS

COURSE 1

GALETTE WITH ROASTED VEGETABLES, QUINCE CHUTNEY AND RED MUSTARD LETTUCE

COURSE 2

SMOKED LEEK WITH SAUTED JERUSALEM ARTICHOKE AND A BEURRE BLANC OF BALSAMICO BLANCO

COURSE 3

WELLINGTON FROM BUTTERNUT SQUASH AND LENTILS, WITH CAVALO NERO AND MUSHROOM GRAVY

DESSERT

TRIFLE WITH FRESH FRUIT, CUSTARD AND DARK CHOCOLATE

EXTRA / SIDEDISH

OSSOBUCCO FROM "WATERLEIDINGDUINEN" DEER WITH GREMOLATA
BY CATCH FISH FILET, BAKED ON THE SKIN, WITH SHRIMP GRAVY AND SAMPHIRE

PER PORTION + €7,50
AS SUBSTITUTE DISH + €4,-

