

Free choice of 8 Courses & Bread
For parties of minimum 10 persons € 46,- per person

Remember to order our Delicious;
Homemade warm Glögg Wine with Canella, Raisins & Almonds
€ 9,- per person
Chili Gourmets homemade Marzipan Confections
€ 9,50 per person

Gourmet Gift Basket
with Ecological Homemade Delicacies & Goodies

Contact us for a quote on what you might need;
Rental of all kinds of Glasses, Plates, Cutlery & Equipment etc.
Tables & Chairs, Tablecloths & Napkins.
Wine Menu, Cocktail Card, Beer Bar, Champagne Bar etc.

Hire a Waiter by the hour
We can also assist with waiters to cope with
Table Setting, Serving & Dishwashing.

Spend your quality time this Christmas with your family & friends
and not in the kitchen!

**Chili
Gourmet**

Chili Gourmet Catering v. Helle Barlebo. +34 6666 27 105
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DANISH CHRISTMAS LUNCH 2021

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Gourmet**

The Cold

White Herring with homemade Curry Salad, Capers & Onions
Red Pickled Herring with Lemon, Capers, Red Onion & Dill
Fried Herring in Vinegar-marinade with Raw-marinated Red Onions
Creamed Exotic Curry Herring with Red Onion, Mango & Fresh Herbs
Voile au Vant with creamy Shrimp & Crab-Salad, with Lemon & Fresh Dill
Half boiled Eggs with delicious Shrimps, Caviar, Danish Mayo & Fresh Cress
Salmon & Crab Bites with Caviar, Red Peppers, Dill & Wasabi-Lime Cream
Tiger Prawns on skewers, with Sweet Chili Salsa, Sesame seeds & Coriander
Bellinis with Terrine of Foie Gras & topped with Sugar-glazed Pearl Onions
Bellinis with Smoked Salmon, Caviar, Red Onions, & Mascarpone Lime Cream
Baked juicy Christmas Ham, Gherkins, Dijon Mayo & Mini Peppers
Homemade Creamy Chicken Salad tossed with Mushrooms & crispy Bacon
Recently Smoked fresh Salmon, tossed in Ginger & Chili, Lime & Cream of Chives
Champagne-Pâté with fresh Persil & crispy Twill of Bellota Ham
Orange Salad with Rucola, Salt-Roasted Almonds & Marinated Raisins
Roast Beef in good company with Chili Pickles & Roasted Onions
Fine slices of recently Smoked Pork Tenderloin served with Baked Eggs & fresh Chives
Caipirinha Mandarins, marinated with Sour, Liqueurish & Anis

The Warm

Breaded and fried Danish Plaice in good company with Remulade Salsa & Lemon
Fresh Salmon baked in Pasta Filo with Spinach, Leek, Chili & Ginger
Warm homemade Danish Meatballs & a fresh homemade Cucumber Salad
Cold Traditional creamy Potato Salad with Red Onion, Peppers & Chives
Warm & Crispy Danish Pig Roast served with Apples & Marinated Prunes
Homemade Red Cabbage, cooked in Red Wine with Bacon, Apples & Laurels
Danish Hamburgryg of Pig with cream of Spinach
Rosa Roasted Duck Breast served with Orange slices
Traditional Danish roasted Medister Pork Sausages served w. marinated Beetroots
Warm Danish Pate topped with Crispy Bacon & Roasted Mushrooms
Homemade Apple Compote with pieces of Roasted Pork
Grandmas Buttercups w. creamy Chicken in Asparagus, Parsley & Roasted Mushrooms
Two kinds of freshly baked Rye Bread, White Bread & Butter

The Sweet

Homemade Traditional creamy Christmas Rice Pudding
Served with a delicious Amaretto Cherry Sauce
includes one special gift for the lucky one that finds the full Almond!