

# Catering Menu Torp / Sandefjord

Please note: This menu is indicative only of what our caterer offers and is not finite. We accept any requests and will endeavour to meet your requirements.

Below you will find 6 set indicative menus to choose from. These may be customised to your specifications.

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## Menu 1

- **Aquavit Cured Salmon** with horseradish cream and dill mayonnaise
- **Fallow Deer Fillet** with creamy savoy cabbage, root vegetables, red wine sauce, and cranberry
- **The Hotel's Ice Symphony**

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## Menu 2

- **Scampi** with cauliflower purée & parsley aioli
- **Slow-Braised Beef Cheeks** marinated in Amarone, salt-baked shallots, and homemade potato purée
- **Homemade Caramel Pudding** with freshly whipped cream

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## Menu 3

- **Scallops** with cauliflower purée & dill mayonnaise
  - **Roasted Beef Tenderloin** with Jerusalem artichoke purée, creamed shallots, glazed beets, and tasty red wine sauce
  - **The House's Panna Cotta** with coulis of fresh berries
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### Menu 4

- **Creamy Cauliflower Soup** with truffle oil
  - **Pan-Fried Fresh Cod** from the fishing pier with creamy herb risotto, fresh spinach, and beurre blanc
  - **Original Flensburger** with vanilla ice cream, cherries, and egg liqueur
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### Menu 5

- **Carpaccio of Beef Tenderloin** with truffle dressing, arugula salad, and shaved Parmesan
  - **Oven-Baked Wild Halibut** with roasted king oyster mushrooms, apple butter sauce with caviar, and savoy cabbage
  - **Royal Chocolate Mousse Terrine** with caramel crackers and raspberry sorbet
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### Menu 6

- **Carpaccio of Beef Tenderloin** with truffle dressing, arugula salad, and shaved Parmesan
  - **Duck Leg** with creamy savoy cabbage, glazed cranberries, and red wine sauce
  - **Passion Fruit Cream** with fresh fruits and berries
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Below you will find individual menu items for inspiration as well.

## *Entrées*

- **Aquavit Cured Salmon**  
With horseradish cream and spinach mayonnaise
  - **Carpaccio of Beef**  
With pine nuts, arugula, and Parmesan
  - **Roasted Scallops**  
With shallots, chili, and garlic sauce with white wine
  - **Duck Foie Gras Terrine**  
With Parma ham, apple purée, and cranberries
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## *Main Courses*

- **Beef Bourguignon**  
With carrots, mushrooms, bacon, onions, and red wine sauce  
Served with mashed potatoes
  - **Fallow Deer Fillet**  
With creamed savoy cabbage, red wine sauce, and cranberry
  - **Boiled Cod/Skrei**  
With roasted broccoli, seafood sauce, and mashed potatoes
  - **Traditional Salmon with Sandefjord Butter**  
Served with boiled potatoes and cucumber salad
  - **Hamburger (180g Beef)**  
100% beef, cheddar cheese, bacon, lettuce, tomato, onion rings, pickles  
Served with BBQ sauce and French fries
  - **Beef Wellington**  
With Parma ham and mushroom duxelles, baked in puff pastry, roasted carrots,  
and red wine sauce  
Served with French fries
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## *Sandwiches & Light Dishes*

- **Classic Prawn Sandwich**  
Hand-peeled prawns on fresh bread
  - **Beef Patty Sandwich**  
Traditional beef patty with onions and salad  
Can be served with fried egg
  - **Beef Tartare**  
Egg, shallots, pickles, beetroot, capers  
Served with bread
  - **Caprese Salad**  
Tomato, mozzarella, pesto, truffle oil, Parmesan  
Served with bread
  - **Traditional Salmon with Sandefjord Butter**  
Served with asparagus, boiled potatoes, and cucumber salad
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## *Desserts*

- **Caramel Pudding**  
Homemade caramel pudding with freshly whipped cream
  - **Vanilla Ice Cream Flensburger**  
Vanilla ice cream with cherries and egg liqueur
  - **The Hotel's Ice Symphony**  
A selection of delicious ice cream and sorbet
  - **Chocolate Fondant**  
Warm chocolate fondant with vanilla ice cream
  - **Selection of Matured Cheeses**  
Served with cured ham and nuts
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Please do not hesitate to request other items you don't find on this menu. Whatever your request, we will do our best to assist you.