



## **Christmas dinner at Hereford Village**

The 24th. Dec. Hereford Village arrange at traditional Danish Christmas dinner.

Restaurant open at 06.00 PM and start to serve at 6:30 PM

Classic 3 course Christmas dinner all included

### **Starter**

**Hereford Village Gravlax served with mustard sauce and bread**

**Wine: Vina Tarapacá Reserva Chardonnay**

### **Main course**

**Roast Christmas pork with crisp crackling & Danish duck roast stuffed with prunes and apples Served with hot Christmas sweet and sour red cabbage, Potatoes white caramelized sugar glazing, cooked potatoes and delicious rich brown gravy**

**Wine: Vina Tarapacá Reserva Cabernet/Sauvignon**

### **Dessert**

**Homemade ris à l'amande with hot cherry sauce**

Danish Christmas specialty dish, ris à l'amande is boiled rice swathed in whipped cream and vanilla, mixed with chopped almonds and served cold with a hot cherry sauce.

**Wine: Vina Tarapacá Late Harvest**

### **Coffee or the**

**Price all included 699 DKK**

**Deposit 01.12.2022... 250 DKK pr. pax**

**Reservation necessary**

HEREFORD VILLAGE FREDERIKESBERGGADE 21, 1. FLOOR  
1459 KØBENHAVN K  
TLF. +4533323000

[WWW.HEREFORDVILLAGE.DK](http://WWW.HEREFORDVILLAGE.DK) [INFO@HEREFORDVILLAGE.DK](mailto:INFO@HEREFORDVILLAGE.DK)