

Update on arrangements for Denmark trip 10 – 15 June 2013

Hotel arrangements.

We have provisionally booked 16 double rooms and 4 single rooms at the Hotel Søfryd, Jyllinge. This covers all who have expressed an interest in the trip. **Note new dates.**

We need to finalise numbers by mid April. This is the commit date for the group booking and when I will be paying a group deposit. After this date individuals can drop out up to early June. Since this will be a group booking, do **NOT** make your booking directly with the hotel. Payment will be by group invoice, which I will be paying. To make my accounting life simple, please pay for extras (drinks & non half-board food) as you go. Prompt payment for your accommodation when we are back in UK will be welcome.

The hotel has offered two options. (Note I have used 1DKK = £0.107 as the current conversion rate)

Half board (B&B and a two course menu (chef's choice)) is £67 ppn in double room and £94 ppn in a single room.

B&B only is £47 ppn in double room and £76 ppn in a single room.

By mid April I need to know if you are coming on the trip.

By end of May I need to know if you want Half Board or B&B only. See below for typical menu choices. Since the hotel has many levels we also need to know if you have difficulties with stairs so rooms can be allocated appropriately.

I also would like to know your travel arrangements and mobile phone number (if you have one) (mine is 00447733555113) so we can make arrival and departure arrangements.

We are now looking into transport arrangements for the various visits. We will probably arrange for a coach to take us on our visit and rely on PT to return (except for the visit to Louisanna and Kronborg castle when we will have a coach for the day (max travel distance 65 km ~ 1 hour by coach).

A typical chef's menu is: (two course is £27, three course £30)

Starter: Pan fried Scallops

On celery / tarragon purée, with rye bread tuille and glazed tomatoes.

Main Course 1: Baked Pollack

On roasted chanterelles with vegetables, pommes Anglaises and parsley butter.

Main Course 2: Roast veal

with vegetables of the day, french hazel bach and cognac sauce.

Dessert: Chocolate roulade

with fresh berries and vanilla cream.

The à la carte menu

Appetizers

Served from time. 16.30 to 22.00

Tapas Plate £ 9

Pernod flamed giant prawns with wild rice (min.2 cov.) £ 13

Søfryds fish dish : Chili grilled lemon sole fillets • shrimp basket • tomato salsa • green pesto and smoked salmon. £ 13

Salad Rose of Salmon: toasted bread • caviar cream • rocket salad. £ 9

Smoked pork tender loin : crisp lettuce • apple • horseradish cream and raspberry vinaigrette £7

Soups

Mussel soup: glazed with cream • roe of salmon. £8

Tomato soup: garlic bread £ 7

Fish dishes

Fried eel : stewed potatoes • lemon £ 19.

Fried plaice: lemon • pom. Anglaises • roast butter £ 18

Baked Halibut: herb turned potatoes • sauce vin blanc. £ 19.

Vegetarian dishes

Crispy parmesan basket: cooked vegetables • tomato salsa £12

Pancakes gratin: mozzarella • herbs in julienne • green pesto £11

Fresh pasta: sautéed in truffle oil • mushrooms • onions • baked tomatoes • garlic bread. £ 13

Salad

Tomato salad: mozzarella • basil • balsamic. £6

Salad a la Søfryd: rocket • potatoes • artichoke hearts • truffle oil. £7

Caesar Salad: chicken, bread croutons, parmesan, blue cheese dressing £9

Classical dishes

Wienerschnitze, sauté potatoes • peas • sauce. £ 16

Danish beef of mince: potatoes • onion • sauce. £15

Hot kettle of Jyllinge: Loin of pork • beef • sausages • paprica sauce. £16

Pepperbeef a la Madagascar: vegetables • potato pie • peppersauce (min. 2 couvert). £22

Medallion of veal: vegetable timbale • pom. Rissolles • sauce calvados • vegetables. £21

Herbal breast stuffed cockerel: thyme potatoes • stuffing juice • fresh vegetables. £16

Roast beef: fried potatoes • sauce bordelaise • fresh vegetables. £18

Cheese and dessert are also available.