

NORDIC

Nights

2026 MAIN MENU

BRITISH CLASSICS MEET NORDIC FLAVOURS

Starter

Herb Pork Kødroller

Served with lemon and dill yoghurt, crisp pickled slaw, pickled mustard seeds and toasted rye crumb

Main Course

Roast Turkey Ballotine

With rich gravy, creamy colcannon mash, cranberry jus and a bacon and roasted sprout crumb

Dessert

A trio of Nordic-inspired desserts

Indulgent chocolate brownie, smooth skyr cheesecake and a refreshing lemon tart with a delicate citrus finish

Our venue is completely nut-free, and the menu is suitable for all Halal guests.

We're always happy to accommodate dietary requirements and allergies, please refer to our [Dietaries Menu](#) and just let the Secret Door Events team know if you need any further information.

NORDIC

Nights

2026 DIETARIES MENU

BRITISH CLASSICS MEET NORDIC FLAVOURS

Starter

Cranberry and sage stuffing "Kødboller"

With crisp pickled slaw, pickled mustard seeds and
toasted rye crumb

Main Course

Roasted pumpkin, black garlic and sunflower seed roulade

Served with vegan colcannon mash, cranberry jus and a
sprout crumb

Dessert

A trio of Vegan, Nordic-inspired desserts

Indulgent chocolate brownie, smooth skyr cheesecake
and a refreshing lemon tart with a delicate citrus finish

Our venue is completely nut-free, and the menu is suitable for all Halal guests.

This menu can be adapted for all dietaries including gluten free, dairy free and egg free. Please just let the Secret Door Events team know if you need any further information.