

Festive Christmas Eve Dinner

COLD BUFFET

Classical layered herring salad with Beetroot

Romaine salad with baked cherry tomatoes, matured cheese, croutons, and light garlic dressing

Rocket and spinach salad with mandarin, pomegranate seeds, feta cheese, and honey-Dijon vinaigrette

Green salad with marinated pumpkin, fennel, and lingonberries

*Fish selection: Matjes and mustard herring, hot smoked salmon, stuffed eggs with shrimp**

Coriander and chili salmon fillet with mustard vinaigrette (L, G)

Red caviar with toppings (L, G)

Open wild mushroom and spinach pie with herb crème Bonjour

Scandinavian breaded Christmas ham with black currant jelly

Slow-roasted beef with red onion jam and horseradish cream

Selection of side dishes: pickled pumpkin, salted cucumber, forest mushroom salad, beet salad, mustard - dill potatoes, chopped red onion, mustard with seeds (L, G, V)

**Fish will be served with Parisian potatoes, red onion, sour cream and lemon wedges (V)*

HOT BUFFET

Roasted salmon fillet with lemon and cranberry crust

Crispy maple syrup and ginger-spiced Christmas pork roast (G)

Selection of oven-roasted Christmas sausages

Sauerkraut with orange, honey, and butter (G, V)

Potato-zucchini terrine with matured cheese (G, V)

Cauliflower gratin with béchamel, mozzarella, and lemon crumb (V)

Steamed vegetables with herb oil (V, L, G)

DESSERTS

Christmas Tarts

Gingerbread brownie with vanilla mousse

Passion fruit Pavlova cake with syrup-braised peaches

Lemon tiramisu cake with blueberry sauce

Gingerbread cookies

Selection of fresh cut fruits

Freshly baked bread rolls and Christmas breads

Butter and herb cream

Coffee / tea / ice water / glögg

G – gluten free

L – lactose free

V - vegetarian