CHRISTMAS BUFFET 13.11.2019-08.01.2020

SEAFOOD APPETIZERS

Whole shrimps with Rhode Island dressing L,G
Fish roe, black sea-weed caviar (V) L,G
Hard boiled eggs with mayonnaise and shrimps L,G
Pickled Baltic herring rolls L,G
Port-spiced herrings L,G
Mustard herrings L,G
Cold-smoked salmon and mustard dressing L,G

Loid-smoked salmon and mustard dressing L,G Hot-smoked salmon with lemon sour cream, salt cured egg yolks and pickled beetroots L,G

MEAT APPETIZERS

Smoked turkey with blackcurrants L,G (Origin of meat Finland)

Duck pâté (Origin of meat Belgium)

Meat jelly L,G (Origin of meat Finland)

Roast beef L,G (Origin of meat Finland)

VEGETARIAN APPETIZERS

Dill pickled root vegetables L,G,V
Vegan "Glass masters herring" L,G,V
Finnish squeaky cheese salad seasoned with mustard
Mushroom salad L,G
Yellow rosolli salad L,G,V
Marinated mushrooms L,G
Green salad, cocktail tomatoes and pressed cucumber L,G,V

MAIN COURSES

Boiled potatoes L,G,V

Turnip and carrot casseroles L,G

Breaded cauliflower, butter-fried carrots and honey roasted hazelnuts L

Gingerbread beetroots L,G,V

Finnish Christmas dried stockfish dish (Mon-Thu) L,G

Cod with bacon and browned butter (Fri-Sun) L,G

Oven baked salmon with lemon L,G

Meatballs L,G (Origin of meat Finland)

Stewed kale L,G

Turkey in dragoon-cream sauce L,G (Origin of meat Finland)

CARVERY

Roast beef fillet with red wine sauce L,G (Origin of meat Finland) Finnish Christmas ham and cognac mustard L,G (Origin of meat Finland) Plums and peas L,G

DESSERTS Lemon cheesecake with cranberry syrup

Pinecone cake L
Blackcurrant cake L
Mulled wine poached pears, Aura blue cheese mousse and walnuts L,G
Sea buckthorn panna cotta L,G
Cranberry semolina mousse L
Cheeses and spice cake
Dates, figs and nutty fudge L
Mocha chocolate mousse L,G
Gingerbread cookies L