

CHRISTMAS BUFFET MENU

WELCOME DRINK

Homemade Christmas drink

COLD BUFFET

Lingonberry and basil marinated salted salmon (G, L)

Honey-pepper roast beef with cranberry-balsamic sauce (G)

Salt-dried duck fillet with sea buckthorn jam (G, L)

Duck liver pate with strawberry-arugula salad

Pork belly with horseradish foam (G)

Shredded beef salad with roasted vegetables (G)

Roasted eggplant with pomegranate (G, V)

Potato salad with smoked ham (G)

Goat's cheese salad with roasted beets, rocket and wild berries (V)

A selection of fresh Christmas bread, flavored butter and spreads

WARM BUFFET

Mulled wine braised duck leg in Junimperium gin sauce

12h cooked pork belly in braised broth sauce (G, L)

Christmas ham with mustard sauce and green peas

Slow roasted turkey fillet in orange sauce (G, L)

Roasted vegetables with Christmas herbs (G, L, V)

Herby potatoes

Lentils with vegetables (L, V)

Fried cabbage (G, L, V)

DESSERT

Tangerines

Selection of fruit and cheese

Chocolate cake with cherry sauce

Cheesecake with raspberry sauce

Christmas kringle

(G- gluten free; L- lactose free; V- vegan)

