



Show & Dinner Buffet

Salads and starters

Mixed salad with dressing *G, vegan*

Cucumber salad and roasted hamp seeds *G, vegan*

Deep fried halloumi and roasted Jerusalem artichoke *L,G*

Pickled local chanterelles *G, vegan*

Dill potatoes and browned butter *L,G*

Herring caviar with Malmgård manor's rye *L*

Peppered salmon pastrami from Ahvenkoski fish smokery *M,G*

Black Currant marinated Baltic Herring *M,G*

Shrimps in Skagen sauce with malt bread croutons *L,G*

Fish roe mousse *L,G*

Cured Elk steak from Tyysteri smokery with spruce sprouts *M,G*

Pheasant terrine and apple compote *L,G*

Two sorts of house breads with butter

Warm courses:

Pike patties with horseradish sauce *L,G*

Veal and madeira sauce *L,G*

Terrine of lentils and chanterelles with cherry tomato sauce *L,G*

Roasted turnip and cauliflower seasoned with Manor's honey *L,G*

Roasted autumn potatoes and herb oil *M,G*

Desserts:

Finnish artisan cheeses with carrot compote

Rosehip and white chocolate mousse *G*

Autumn apple and fudge crumble *L*