



# Joululounas 2024

## **COLD FISH, MEAT, AND SALADS**

Manor's marinated herring (M, G)

Malt whiskey herring (M)

Pike-perch in a traditional marinade (M, G)

Pepper-seasoned salmon pastrami with mustard sauce (M, G)

Trout roe, red onion, sour cream, and mini blinis (L)

Shrimp Skagen (M, G)

Dill potatoes (G, vegan)

Roast beef with beetroot and horseradish sauce (L, G)

Reindeer liver mousse with rowanberry (L, G)

Christmas ham with ham sauce and mustard (L, G)

Green salad with sprouts and balsamic dressing (G, vegan)

Marinated cucumber (G, vegan)

Pickled vegetables (G, vegan)

Rosolli salad with rosolli dressing (L, G)

Forest mushroom salad (L, G)

Marinated fingerling potatoes (G, vegan)

Celery-apple salad (M, G)

Assorted house breads with butter

## **HOT DISHES**

Rutabaga casserole (L, G), carrot casserole (L, G), and potato casserole (L)

Pike-perch in a chef's special sauce (L, G)

Quinoa and chanterelle terrine with carrot sauce (G, vegan)

Turkey with cranberry sauce (L, G)

Roasted potatoes (L, G) and roasted vegetables (M, G)

For children: meatballs and French fries served as plated dishes

## **DESSERTS**

Domestic cheeses with crackers and nuts

Gingerbread mascarpone cake with berries

Manor's berry salad

Christmas tarts and gingerbread cookies

Brunberg chocolates and marmalades