



Set menus for groups

1.1.–31.12.2025

Beautiful cocktail bites to accompany toasts, a generous buffet table, table-served menus, afternoon coffee events and savory snacks for the evening.

1 menu / group, special diets will be considered

TABLE-SERVED MENUS

HAIKKO MENU

Minimum for 10 people

82 € / person

A four-course menu made with the best seasonal ingredients. The content varies by season; for the current menu, please refer to the à la carte list of Manor restaurant.

HAMARI MENU

Minimum for 20 people

59 € / person

Arctic char, cucumber and dill L,G

Lamb, parsnip and thyme L,G

Chocolate and vanilla L,G

KRÅKÖ MENU

Minimum for 20 people

69 € / person

Cured reindeer, parsnip and lingonberry L,G

Whitefish, fennel and butter sauce L,G

Raspberry, mint and almond L

A LAYER CAKE TO COMPLETE YOUR DINNER

Beautiful layer cake to finish the menu 16 € / person

Layer cake instead of the menu dessert +3€ / person

Gluten free cake 18 € / person

(L=lactose free, G=gluten free, V=vegan)

FESTIVE BUFFET

Minimum for 30 people
75 €/person, 37,50 €/ children aged 4–12 v.

APPETIZERS

Choose 4 appetizers:

- Fish roe mousse cake L,G
- Cured salmon with Manor's mustard sauce L,G
- Shrimps Skagen L,G
- Herring and Baltic herring with dill potatoes L,G
- Smoked whitefish, apple and dill L,G
- Pickled forest mushrooms V,G
- Avocado and tomato salsa V,G
- Roasted beetroot, goat cheese and rucola VL,G
- Slow-cooked duck, cabbage and spruce tips L,G
- Beef pastrami and aioli L,G
- Mozzarellaa, tomato, pine seeds and basil L,G

SALADS

Choose 3 salads:

- Waldorf salad with Västerbotten cheese L,G
- Salad of pickled carrot, kale, lentils and beans V,G
- Caesar salad with roasted spring chicken L,G
- Manor's potato salad L,G
- Coleslaw with roasted cashews and cranberries L,G

The price also includes green salad, bread (2 varieties) and finnish butter

(L=lactose free, G=gluten free, V=vegan)

MAIN COURSE

Choose 1 main course:

2 main courses available for an additional 6 € / person

Fried Arctic char with seasonal mushroom sauce L,G

Smoked Haikko beef with herb butter sauce L,G

Melanzane with bell pepper sauce L,G (available as vegan)

Served with roasted potatoes and seasonal vegetables L,G

DESSERTS

Choose 1 dessert:

Layer cake (choose from our cake menu)

Apple pie with white chocolate mousse

Cloudberry crème brûlée L,G

Coffee, tea and juice are included in the price

Additional option

Delicacy tower with fruits, sweets and chocolate

8 €/ person

(L=lactose free, G=gluten free, V=vegan)

COCKTAIL BITES

Minimum for 20 people

18 €/person

Includes small bites 3 pieces / person, extra
cocktail bite 6 €/ piece

Choose from the options below:

Crayfish and herb aioli L

Cured whitefish and whitefish roe L

Cold smoked reindeer and cranberry L

Herb foccaccia and olive L

Brie cheese and raspberry L,G

COFFEE EVENT

Minimum for 20 people.

Venue available for 3 hours.

**44 €/person, adults and children over 4 years
old**

Herb salad and pickled vegetables L,G

Karelian pastries topped with cold smoked
reindeer L

Small cured salmon canapés L

Sandwich cake with peas and pumpkin V

Sandwich cake with salmon L

White chocolate mousse and berries G

Small sweet buns L

Brunberg chocolates

Coffee, tea, juice

(L=lactose free, G=gluten free, V=vegan)

EVENING SNACKS

Minimum for 30 people

Small evening snacks served with the festive buffet or menu order, always including green salad and coleslaw

Hot dog with a long sausage:

cucumber relish, roasted onions, mustard, ketchup L

10 € /person

Smoked reindeer lasagne L

18 € /person

Seitan kebab, pita bread and yoghurt sauce L

10 € /person

Elk meat balls, creamy game sauce, mashed potatoes, pickles and lingonberries L, G

26 € /person

(L=lactose free, G=gluten free, V=vegan)