

CHRISTMAS GATHERINGS

STARTER

Selection of three pickled herrings, boiled new potatoes, Västerbotten cheese pie, smoked salmon, beetroot-cured salmon, smetana, horseradish cream & rye bread

Tre sorters sill, kokt färskpotatis, västerbottenpaj, smetana, kavring, pepparotskräm, rökt lax & rödbetsgravad lax

MAIN COURSE

Fish

Butter-fried cod, green pea purée, crispy pork belly, saffron butter sauce & dill-tossed potatoes

Smörstekt torsk, grön ärtnräm, krispig fläskside, saffranssmörsås & dillslungad potatis

Meat

Venison Fillet, celeriac purée, brussels sprouts, warm apple compote, lingonberries & game jus infused with mulled wine spices

Hjortfilé, rotselleripuré, brysselkål, ljummen äppelkompott, lingon & viltsky smaksatt med glöggkryddor

Vegetarian

Butternut squash, potato crisps, lingonberries, oyster mushrooms, pickled shiitake & kale

Rostad butternutpumpa, potatiships, lingon, ostronskivling, inlagd shiitake & grönkål

DESSERT

Lingonberry cheesecake, gingerbread crumbs, pickled spruce shoots & salted caramel

Lingoncheesecake, pepparkakssmulor, inlagda granskott & salt kola

Crema Catalana, a Spanish-style crème brûlée flavoured with cinnamon & orange

Crema Catalana, crème brûlée smaksatt med kanel & apelsin

Choose your three course dinner

Select one option from each course and create your own three-course menu (including snacks).

Add ons

Tartlet with smetana, vendace roe, chives & red onion

Tartlett med smetana, löjrom, gräslök & rödlök

Smoked salmon roll with horseradish cream & dill

Rökt laxrulle med pepparotskräm & dill

P I G A L L E