NEW YEAR MENU

Welcome drink

Salads
Mixed salad with warm smoked salmon, fresh vegetables and horseradish dressing
Dressed herring
Fresh salad with steamed halibut, broccoli, quail eggs and fresh avocado
Fresh salad with roasted venison, pumpkin and cranberry-Riga Black balsam sauce
Fresh salad with grilled turkey breast, oranges and lentils with parsley pesto

Sauces and additional snacks
Olive oil, cocktail sauce, dill and mustard sauce, Remoulade sauce
Pickled vegetables, button mushrooms, olive platter
Freshly baked bread with butter

Assortment of fish and seafood
3 types of pickled herring
Lightly salted salmon with dill
Green mussels, baked with garlic and herbs
Platter of hot and cold smoked Baltic fish:
salmon, trout, oilfish, mackerel
Lamprey in jelly with mustard sauce
Tiger prawns with peach-chili tartar

Meat and poultry
Christmas ham with cloves and honey-mustard crust,
served with apple jam
Hot smoked pork loin
Roasted lamb with honey dressing
Chicken liver pate
Turkey breast baked in herbs
Vegetables
Grilled eggplant, zucchini and bell pepper in herb marinade with balsamico
Assortment of pickled vegetables

Hot buffet
Beef cheeks braised in red wine sauce with root vegetables
Chicken roulette with roasted paprika sauce
Pork roast with creamy green pepper sauce
Arctic char steaks with lobster Bisque sauce
Vegetable ratatouille served with tomato sauce and Parmigiano Reggiano
Warm potato salad with root vegetables, mushrooms and fresh thyme

Desserts
Sea buckhorn Panna cotta
Chocolate brownie with salted caramel cream
Homemade apple Zephyr
Mini muffins with lingonberry and cherry Balsam
Tangerines
Cheese platter with grapes and crackers

Tea | Coffee | Water | Juice

2 glasses of sparkling wine