

DINNER

PICKLED FISH DISHES

- Pickled herring in mustard sauce
- Pickled herring with onion
- Pickled herring with crayfish
- Pickled herring in sauce with dill and aquavit
- Pickled herring with rosehip and black pepper
- Pickled herring with caraway and Prästost cheese
- Pickled herring with gin, juniper and rosemary
- Vegan "herring"
- Smoked pickled herring with bonito crème
- Fried pickled baltic herring with pickled silver onion
- Egg and anchovy salad with rye bread
- Traditional Finnish rosolli salad
- Whitefish roe
- Vendace roe
- Vegan red, yellow and black seaweed caviar
- Sour cream and red onion
- Egg halves
- Boiled potatoes with dill and butter

FISH

- Cold smoked salmon with nobis dressing
- Cured salmon
- Warm smoked salmon
- Spice marinated cod
- Salmon pate
- Maitre d'Hotel sauce
- Rhode Island sauce
- Whole shrimps
- Crayfish mix with horseradish and chives
- Smoked vendace with vinegar mayonnaise and onion crust

COLD CUTS

- Gustafskorv sausage
- Christmas ham
- Brisket of beef with root vegetable crème and mustard
- Veal brawn on a plate
- Smoked turkey breast
- Spice roasted elk sirloin with apple and lingonberry

FROM THE CARVERY

- Christmas ham

HOT DISHES

- Salmon with soured cauliflower and mustard seeds
- Meatballs
- Spare ribs with apple, ginger and star anise
- Cocktail sausages
- Red cabbage
- Baked cabbage with suryp
- Potato and anchovy gratin
- Finnish potato casserole
- Finnish turnip casserole
- Finnish carrot casserole
- Lutefisk with accompaniments
- Green peas

HOT VEGAN DISHES

- Whole baked cauliflower with bean cream and orange
- Glazed tofu with ginger and star anise
- Baked white cabbage with crispy kale and apple

ACCOMPANIMENTS

- Scanian mustard
- The ship's mustard
- Pickled cucumber
- Apple compote
- Fresh mixed lingonberries
- Pickled beetroot
- Beetroot salad
- Roasted broccoli and nobis sauce
- Red cabbage salad with lemon and coriander seeds
- Pickled swede with mustard sauce
- Syrup roasted cabbage with crispy onion
- Celeriac salad with parsley and walnuts
- Orange cooked pumpkin with pumpkin seeds and sea buckthorn

BREAD

- Swedish wort bread
- Sour dough bread
- Crisp bread
- Extra salted butter

CHEESES

- Kvibille Ösarps Cheddar
- Kvibille Mild Ädel white mould cheese
- Falbygdens Stilton
- Spice cheese

DESSERT PLATE

- Raspberry and star anise mousse
- Cloudberry tartelette
- Christmas cake with lingonberries
- Rice à la Malta and blackberries in Swedish punsch
- Creamy brownie with chocolate cremeaux

ICE CREAM

- Vanilla ice cream
- Chocolate ice cream
- Apple-cinnamon sorbet
- Warm cherry sauce
- Warm caramel sauce
- Peppermint candy cane
- Meringues
- Crushed chocolate
- Vanilla cream

Products may vary due to availability.

the buffet
by VIKING LINE