

A Nordic culinary journey

Delicacies from ocean and sea

- Pickled herring with mustard sauce
- Pickled herring with dill
- Pickled herring with onion
- Soused herring with curry, apple and red onion
- Fried and pickled Baltic herring with pickled white onion
- Pickled herring with aquavit, horseradish and fennel
- Pickled herring with rosehip and Tellicherry pepper
- Creamy soused herring with red onion and egg
- Pickled herring salad
- Vendace roe with smetana and red onion
- Warm-smoked salmon finns
- Spiced and blackened salmon
- Egg halves with seaweed caviar crème
- Cured salmon with mustard-dill sauce
- Chive mayonnaise
- Potato and anchovy gratin*
- Boiled ling with green pea purée, béchamel sauce and potato*

Seafood

- Fresh prawns
- Smoked prawns
- Crayfish
- Langoustines
- West coast salad
- Lobster cocktail

Flavours from field and forest

- Christmas sausage
- Veal aspic
- Smoked turkey breast with orange crème and pickled root vegetables
- Brisket with Västerbottensost cheese crème
- Sliced Christmas ham
- Smoked sausage*
- Meatballs*
- Fried and salted pork belly with brown beans*

From the carvery

- Mustard grilled Christmas ham, served with Scanian mustard and ship's mustard

Nordic Christmas dishes

- Pickled herring with crayfish
- Pickled Baltic herring in piquant sauce
- Pickled herring with cream cheese and Västerbottensost cheese
- Salad with smoked mackerel and prawns with white onion and chive crème
- Salmon and flounder mousse topped with Nordic pesto crème and citrus
- West coast salad
- Ham cured in mulled wine
- Red cabbage salad with ginger and sunflower seeds
- Roasted broccoli with Nobis dressing
- Blackened salmon with deep-fried kale, onion and Svecia cheese*
- Ribs glazed with Viking Line's IPA, gin and juniper berries*
- Saffron cooked fennel in white wine sauce*
- Västerbottensost cheese pie with smoked reindeer and onion crunch*
- Swedish Cheddar cheese with lavender, gingerbread biscuits and blueberry powder
- Rice pudding seasoned with orange, in a glass with Punsch seasoned blackberries, sweetened cherries (jar) and almonds

Green is good

- Vegan Christmas ham
- Creamy portobello with lemon and herbs
- Yellow and black seaweed caviar served with smetana and pickled red onion
- Vegan beetroot salad
- Sliced gherkins
- Pickled swede with mustard dressing
- Treacle roasted cabbage with crispy onion
- Celeriac salad with parsley and walnuts
- Mustard stewed kale*
- Grilled celeriac with kale and apple, served with a mustard sauce*
- Orange cooked carrot with pepper and parsley*
- Boiled potatoes*
- Finnish potato gratin*
- Finnish swede gratin*
- Finnish carrot gratin*
- Red cabbage*
- Browned cabbage*
- Apple compote
- Swedish lingonberries

Tasty bread

- Wort-seasoned bread
- Sourdough bread
- Rustic crisp bread
- Salted butter

Cheeses

- Spiced cheese
- Blue cheese
- Stilton cheese
- Cheese crème with aquavit
- The cheeses are served with figs, apple, and honey

Desserts

- Dessert plate: Chai panna cotta with saffron mousse and lingonberries

Ice cream and accompaniments

- Vanilla ice cream
- Orange ice cream
- Apple- and cinnamon sorbet
- Warm chocolate and nut cream
- Warm fudge sauce
- Meringues
- Cream
- Sweetened blackberries
- Crushed, glazed nuts
- Gingerbread biscuits

Candy adventure

- A selection of Christmas candy

*hot dish

Products may vary due to availability.

SEAVIEW
DINING