



MIRROR ROOM CHRISTMAS BUFFET

24.–25.12.2023

94 | person

STARTERS

Finnish beet salad à la Kämp – LF, GF

Forest mushroom salad – LF, GF

Waldorf salad – LF, GF

Black currant herring – LF, GF

Baltic herring in vinegar marinade – LF, GF

Crayfish terrine with marinated crayfish – LF, GF

Salmon cured in brine with mustard dressing – LF, GF

Sugar salted white fish with malt bread – LF

Roes of vendace, whitefish and rainbow trout,
with sour cream and red onion – LF, GF

Christmas sausages and potato salad – LF, GF

Country-style pâté with red currant

Boiled potatoes with dill seasoned melted butter – LF, GF

Bread selection with churned butter



MAIN COURSES

Finnish Christmas ham with clove and cinnamon flavored
prune compote, green peas, and Kämp mustard – LF

Smoked turkey with roasted sweet potatoes
and cranberry sauce – LF, GF

Sweetened potato casserole – LF

Carrot and rice casserole – LF, GF

Rutabaga casserole – LF, GF



DESSERTS

Cheese selection with compotes

Yule log à la Kämp – LF, GF

Christmas fruit cake – LF, contains nuts

Lingonberry mousse with white chocolate – LL, GF

Dark chocolate and cloudberry tartlet – LF, GF

Christmas pastries