



Hotel Kämp Banquet

Buffet menus 1.9.2018-28.2.2019

MENU 1

68 €

(available for groups of minimum 20 persons)

STARTERS

Lingonberry marinated salmon and fennel rye bread

Pike pâté, crayfish tails and salmon roe

Grilled roast beef, rocket pesto and marinated red onion

Beluga lentils, pickled carrots and Peltola blue cheese

Roasted sunchokes, salted peanuts and maple syrup vinaigrette

Selection of breads and sea salt butter

MAIN COURSES

Corn fed chicken breast braised in red wine, button mushroom and pork belly

DESSERT

Chocolate tiramisu- coffee, dark chocolate and mascarpone



MENU 2

74 €

(available for groups of minimum 20 persons)

STARTERS

Marinated tiger prawns, pepinette pasta, gem salad and parmesan

Sugar salted white fish, pickled root vegetables and dill-buttermilk sauce

Reindeer roast, ceps and cranberries

Butternut squash terrine, pumpkin seeds and almonds

Beet root Carpaccio, goat's cheese creme and nut vinaigrette

Selection of bread and sea salt butter

MAIN COURSES

Smoked salmon, Lappish potatoes and wild mushroom sauce

CHEESES

Selection of cheese and Kämp's compote

DESSERT

Kämp 130 cake- black currant and hazelnut