

CHRISTMAS EVE DINNER 2025

STARTER BUFFET

Green salad and vinaigrette V,G
Boiled potatoes with dill butter L,G
Nutty celeriac & Peltola blue salad L,G
Mushroom salad with roasted oyster mushrooms V,G
Rosolli Haven style, V,G
Dill-Pesto Baltic Herring L,G
Mustard herring M,G
Skagenröra M,G
Rainbow trout roe, onion and sour cream L,G
Cured White Fish with fennel mayonnaise M,G
Warm smoked salmon "Made in Haven" and lemon creme fraiche L,G
Christmas ham with Cognac mustard M,G
Smoked turkey fillet with Dijon mayonnaise M,G
House bread selection and whipped butter

(Vegan appetizer selection available from kitchen)

MAIN COURSES

Duck leg confit with bird gravy L,G
Poached arctic char with
dill flavoured Beurre Blanc L,G
Roasted season vegetables M,G
Sweetened Lappish potato casserole L,G
Rutabaga casserole L,G

(Vegan seitan ham, potato- & rutabaga casseroles available as vegan from the kitchen)

DESSERT BUFFET

Chocolate brownie with orange flavoured Mascarpone L,G
Cardamom pannacotta with jammed blueberries L,G
Gingerbread and Christmas tarts L
Selection of cheeses and jams L

(vegan desserts available from kitchen)

MENU 72 €