



# Group set menus at the Manor house & Villa Haikko 2026-2027

1 same menu per group; special diets will be accommodated separately. Due to possible availability or delivery issues of ingredients, increases in producer prices and/or other cost levels, we reserve the right to make any price and product changes.

## COCKTAIL BITES

Minimum 10 people

**18 €**

Includes 3 small finger-food bites per person, additional cocktail bite + 6 €/ piece

Choose from the following options:

Crayfish with herb aioli L

Whitefish with whitefish roe L

Cured reindeer with bacon foam L, G

Mascarpone with date L, G

Brie cheese with fig L, G

Za'atar bruschetta with cashew spread and preserved cherry tomato V

## MENUS SERVED AT THE TABLE

Minimum 10 people

-50 % children 4-12 years

## HAIKKO MENU

**86 €**

A four-course menu featuring the best seasonal ingredients.

Contents vary according to season – please check the current menu from the Manor Restaurant À la Carte list.

*(L=laktoositon, G=gluteeniton, V=vegaaninen) \* saatavissa vegaanisena*



### PELLINKI MENU

72 €

Herb- and mustard-seasoned beef fillet  
with root vegetable salad M, G

Whitefish braised in horseradish butter  
with roasted parsnip L, G

Lemon cake in a glass L, G

### KRÅKÖ MENU

69 €

Charred whitefish tartare with roe sauce,  
archipelago bread crumble L

Roasted duck breast with braised Savoy cabbage,  
rosemary sauce L, G

Crema Catalana with marinated mango  
and Manor's rosemary honey L, G

### SÖDERBY MENU

66 €

Black root soup and whipped herb cream (L, G)

Grilled char, lobster hollandaise sauce, and rosemary potatoes (L, G)

Orange Pot de Crème (L, G)

(L = lactose-free, G = gluten-free, V = vegan) \* available as vegan

HAIKKO



### HAMARI MENU

62 €

Forest mushroom soup with caramelized apple  
and cappuccino foam L, G\*

Grilled free-range chicken,  
root vegetable ragout and spinach butter L, G

Yogurt panna cotta with preserved cherries L, G\*

### VERSO MENU

61 €

Beetroot carpaccio with goat cheese,  
smoked mayonnaise L, G\*

Fava beans, celery and mushrooms G\*

Raspberry pavlova L, G\*

### ENTRÉES

Sorbet 8 €

Artisan cheese 11 €

(L = lactose-free, G = gluten-free, V = vegan) \* available as vegan

HAIKKO



## **FESTIVE BUFFET**

Minimum 20 people

**78 €**

children 4-12 yrs. -50%

### **STARTERS**

Sprouts and herbs with vinaigrette dressing M,G,V

Beetroot terrine with roasted goat cheese cream L,G

Manor's potato salad G,V

Cabbage and apple in sour cream, roasted walnuts L,G

Shrimp Skagen L,G

Smoked salmon with manor's mustard sauce L,G

Roasted duck breast with vegetable salad L,G

Pickled wild mushrooms G,V

Feta, spinach and tomato with roasted seeds L,G\*

### **MAIN COURSE**

Choose 1 main dish:

2 main dishes, additional 7 € / person

Roasted char with Sandefjord sauce L,G

Smoked Haikko beef with herb butter sauce L,G

Broad bean patties with gremolata sauce G,V

Served with roasted potatoes and the best seasonal vegetables L,G\*

### **DESSERT**

Choose 1 dessert:

Layer cake (choose from our cake list)

Apple and local farm oats with vanilla-cardamom mousse L,G

Lemon cake in a glass L,G\*

In addition to dessert, coffee / tea / juice is included in the price.

(L = lactose-free, G = gluten-free, V = vegan) \* available as vegan



## IN ADDITION TO THE SERVED MENUS/ FESTIVE BUFFET

Delicacy tower with fruit, sweets, and chocolate 9 € / person

Brunberg candy buffet 10 €/ person

Manor tasting platter, incl. assorted cheeses, cold cuts and various savoury manor delicacies. Platter for 10 people: 280 €

## EVENING SNACKS

Minimum 20 people

**10 €**

Light evening snacks available with Festive buffet/menu,  
always including green salad and coleslaw.

**Hot dog with a long sausage:** pickle relish, roasted onion, mustard, ketchup L

**Kebab or seitan kebab, pita bread and yogurt sauce L**

## COFFEE RECEPTION

Minimum 30 people. Banquet room available for 4 hours.

**48 €**

Children 4-12 yrs. -50%

Pea and pumpkin sandwich cake V

Salmon sandwich cake L

Karelian pasties topped with cold-smoked reindeer L

Manor's cream cake L

Small sweet buns

Brunberg chocolates

Coffee, tea, juice

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