



Festive Christmas Buffet

24.-25.12.2025

69 € / pp, children under 12 yrs -50%, under 4 yrs free of charge

Starters:

Green salad with pomegranate seeds and mulled wine vinaigrette G,VE
Manor-style lemon herring D,G
Onion herring D,G
Hot-smoked salmon with roasted lemon D,G
Rainbow trout roe with red onion, sour cream and mini blinis L
Shrimp Skagen L,G
Marinated Brussels sprouts with roasted seeds G,VE
Dill potatoes L,G
Roast beef with horseradish mousse L,G
Rosolli salad with sauce L,G
Christmas ham with Haikko mustard L,G
Selection of Manor breads and butter

Warm dishes:

Roasted whitefish with lobster sauce L,G (24 Dec)
Arctic char braised in white wine butter sauce L,G (25 Dec)
Traditional Finnish casseroles:
Rutabaga casserole L,G,
Potato casserole L,
Carrot casserole L,G
Beetroot gratin L,G
Christmas sausages with smoked mustard L,G

Dessert table:

Cheeses with crackers and nuts
Gingerbread panna cotta L
Christmas star pastries L,
Gingerbread cookies L,
Macarons D,G
Brunberg chocolates G
Marmalade D,G
Coffee

(L = lactose-free, D = dairy-free, G = gluten-free, V = vegan)



Vegan Dishes for Christmas Eve and Christmas Day 2025

Christmas Eve and Christmas Day, December 24–25, 2025

Starters:

Seaweed caviar, onion, cream fraiche and mini blinis
Vegan herring
Marinated carrot with mustard-dill sauce
Vegan shrimp with avocado
Vegetable cold cuts with rowanberry
Rosolli (traditional Finnish beetroot salad)
Forest mushroom salad
Puikula potato salad
Celery and apple salad

Main Courses:

Quinoa–chanterelle terrine with carrot sauce
Festive seitan with dark apple–mushroom sauce
Onion purée and beetroot purée
Roasted vegetables and potatoes

Desserts:

Vegan cheeses
Christmas tarts and gingerbread cookies
Caramel–chocolate raw cake

We reserve the right to make changes.