

# A Nordic culinary journey

## Fish and seafood

- Pickled herring with red onion
- Pickled herring with crayfish and Prästost cheese
- Pickled herring with fish roe
- Curry flavoured pickled herring with apple
- Traditional Swedish Gubbröra with egg and herring
- Soused herring, egg crème and red onion
- Baltic herring with mustard
- Baltic herring with black currant
- Pickled Baltic herring with onion and carrot
- Flavoured Baltic herring
- Cold smoked pike, pike roe, capers crème and pickled leek
- Smoked bream mousse, sourdough bread and pickled cucumber
- Smoked vendace and aioli
- Flame-grilled salmon and lemon crème
- Cured salmon and mustard sauce
- Salt cured rainbow trout, carrot and onion
- Crayfish skagen served on rye bread
- Rainbow trout roe, red and black seaweed caviar, smetana and pickled red onion
- Chopped egg and smoked fish roe paste
- Traditional Swedish Kärringröra with salmon
- Whole prawns
- Sugar and salt cured mackerel, lemon and olive oil
- Lemon
- Aioli
- Rhode Island dressing

## Christmas delicacies

- Smoked and air-dried ham
- Beef pastrami
- Lightly smoked duck breast
- Smoked venison steak
- Reindeer patée, lingonberries and vodka
- Salted Christmas ham
- Aspic
- Fried almonds
- Alppila cheese
- Figs
- Crisp bread with seeds
- Berries

## Hot dishes

- Hot-smoked salmon, dill crème and browned butter
- Boiled ling, béchamel sauce and peas
- Christmas sausage and roasted onion
- Meatballs
- Mini sausages
- Potato and anchovy gratin
- Boiled potatoes
- Mustard glazed ham
- Scanian mustard and the ship's mustard
- Sautéed game, potato purée and lingonberries
- Pork belly, honey and red wine sauce
- Finnish swede casserole
- Finnish carrot casserole
- Finnish potato casserole
- Broccoli, roasted almonds and vegan hollandaise sauce
- Red cabbage stew
- Braised fennel, carrot and orange
- Curry roasted cauliflower and beans
- BBQ glazed tofu, mushrooms and pine nuts
- Roasted beetroot, soured herring, horseradish and browned butter
- Mustard stewed kale
- Brown cabbage stew
- Grilled Swedish turnip, apple and garlic crème
- Béarnaise sauce

## Christmas greens and salads

- Finnish traditional beetroot salad and whipped cream
- Mushroom salad
- Waldorf salad
- Beetroot salad
- Parsley marinated mushrooms, kale and lemon
- Green salad and Scandinavian pesto
- Swedish turnip, syrup, walnuts and rocket
- Salad with egg and vinegar cream
- Mö Chavre and marinated red cabbage
- Mö Kreikkalainen, spinach and pomegranate
- Blue cheese, persimmon and grapes
- Creamy pasta salad with ham and vegetables
- Vegan Skagen
- Beetroot salad with herring

## Cheese table

- Brie cheese
- Svecia cheese
- Blue cheese
- Gingerbread
- Fig jam
- Apple compote
- Crackers

## Bread and accompaniments

- Christmas loaf
- Archipelago bread
- Potato flatbread
- Crisp bread
- Butter
- Margarine
- Hummus

## Desserts

- Chocolate cake with orange
- Pastry with chocolate and raspberry
- Caramel-cinnamon tartlet
- Rice à la Malta
- Christmas sweets
- Candied tangerines

## Ice cream with accompaniments

- Vanilla ice cream
- Mint ice cream
- Apple-cinnamon sorbet
- Warm chocolate sauce
- Warm caramel sauce
- Meringue
- Candied and crushed nuts
- Peppermint candy

## Kid's table

- Vegetables
- Dip sauce
- Meatballs
- Mini sausages
- Chicken drumsticks
- Sautéed game
- Breaded pollock
- Mashed potatoes
- French fries
- Beetroot balls
- Cauliflower wings
- Peas

Products may vary due to availability.

**the buffet**  
by VIKING LINE