

# the buffet

by VIKING LINE

## Christmas table

### 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
- Pickled herring with horseradish
- Cold smoked pike, pike roe, capers crème and pickled leek
- Smoked bream mousse, sourdough bread and pickled cucumber
- Smoked mackerel, pickled cucumber and aioli
- 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, smetana and pickled red onion
- Red and black seaweed caviar, oat fraiche and pickled red onion
- Chopped egg and smoked fish roe paste
- Traditional Swedish Kärningröra with salmon
- Whole prawns
- Lemon
- Aioli
- Rhode Island dressing

### Christmas delicacies

- Air-dried pork neck
- Air-dried bresaola
- Tirolin ham
- Fennel salami
- Reindeer patée, lingonberries and vodka
- Salted Christmas ham
- Aspic
- Pie with reindeer and lingonberries
- Fried almonds
- Vintage Cheddar cheese
- Sun-dried tomatoes
- Crispbread with seeds
- Focaccia

### 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
- Brussels sprouts, roasted almonds and vegan hollandaise sauce
- Red cabbage stew
- Curry roasted cauliflower and beans
- BBQ glazed tofu, mushrooms and pine nuts
- Mustard stewed kale
- Brown cabbage stew
- Grilled Swedish turnip, apple and garlic crème
- Béarnaise sauce

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### Christmas greens and salads

- Finnish traditional beetroot salad and whipped cream
- Creamy pasta salad with ham and vegetables
- Waldorf salad
- Beetroot salad
- Forest mushroom salad and pickled spruce shoots
- Gem lettuce, egg and vinegar cream
- Roasted broccoli and macadamia nuts
- Pickled kohlrabi and truffle mayonnaise
- Roasted carrots and Nordic pesto
- Semi-dried grape tomatoes, aioli and spring onion
- Roasted bell pepper and bell pepper crème
- Fennel flavoured potato and chives
- Beans and almond crème
- Marinated red cabbage and caraway
- Root vegetable chips
- Croutons
- Salted cashew nuts

### Cheese table

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

### Bread and accompaniments

- Oat bread with seeds
- Archipelago bread
- Sesame flavoured crispbread
- Butter
- Margarine
- Hummus

### Desserts

- Blackcurrant-chocolate cake
- Mulled wine flavoured cheesecake pastries
- Caramel and cinnamon tartlet
- Rice à la Malta and tangerine
- Christmas sweets
- Fresh fruits
- Date cake
- Gingerbread macarons

### Ice cream with accompaniments

- Vanilla ice cream
- Ice cream with liquorice and gingerbread
- Cherry ice cream
- Warm chocolate sauce
- Warm caramel sauce
- Meringue
- Daim chocolate
- Peppermint candy

### Kids' table

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

*Products can vary due to availability*