

DECEMBER 24-25, 2025

# Christmas Lunch

Seating Times: 12:00-13:30/14:00-15:30  
Advance table reservation required

## STARTERS

### Fish

- Gravlax – Nordic Cured Salmon
- Selection of Marinated Herrings



### Other Cold Dishes

- Rosolli – Traditional Finnish Beetroot Salad
- Steamed New Potatoes
- Pickled Garden Cucumbers
- Christmas Loaf & Archipelago Rye Bread
- Artisan Cheeses with Spreads
- Seasonal Green Salad

## MAIN COURSES

### Casseroles

- Carrot casserole
- Rutabaga casserole
- Potato casserole

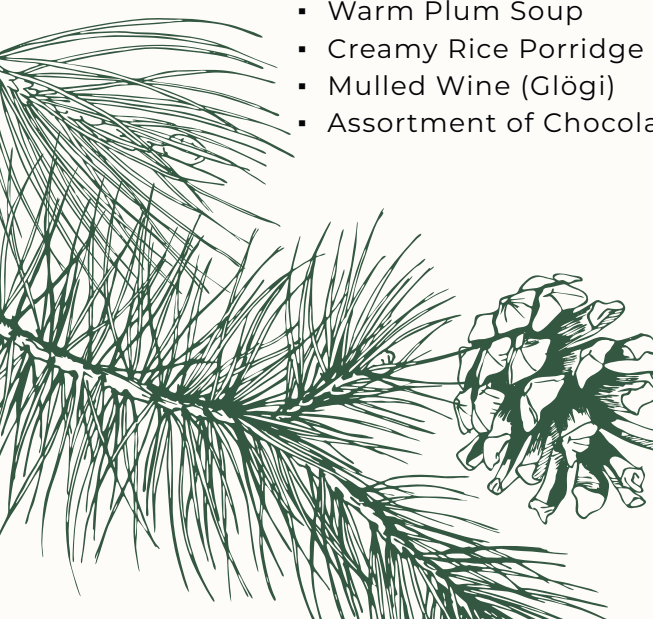

### Meats

- Traditional Christmas Ham
- Roasted Turkey
- Homemade Meatballs

### Side dishes

- Boiled potatoes
- Garden Peas
- Stewed Prunes
- Chef's Selection of Sauces

## DESSERTS

- Finnish Christmas Tarts with Plum Jam
  - Spiced Gingerbread Cookies
  - Warm Plum Soup
  - Creamy Rice Porridge
  - Mulled Wine (Glögi)
  - Assortment of Chocolates & Christmas Confections
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