the buffet
by VIKING LINE

Christmas table

Fish and seafood

- Pickled herring with lingonberries and red onion
- Pickled herring with Västerbottensost cheese and crayfish
- Pickled herring with fish roe
- Pickled herring flavoured with mulled wine
- Pickled herring with horseradish
- Soused herring, egg crème and red onion
- Baltic herring with mustard
- Baltic herring with black currant
- Pickled Baltic herring rolls
- Traditional Swedish Gubbröra and black bread from the Åland Islands
- Cold-smoked pike, pike roe, caper crème and pickled leek
- Smoked bream mousse, rye cracker and pickled cucumber
- Smoked mackerel, dill-pickled cucumber and lemon crème
- Grilled rainbow trout, pickled capers and dill
- Cured rainbow trout and mustard sauce
- Cream-cured whitefish, leek and dill
- Crayfish tails, cream cheese and malt 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
- Mussels
- Whole prawns
- Lemon
- Aioli
- Chili sauce

Christmas delicacies

- Fennel salami
- Air-dried pork neck
- Air-dried bresaola
- Smoked turkey breast
- Pâté en croûte with pork and mushrooms
- Aspic
- Focaccia
- Sun-dried tomatoes
- Cocktail gherkins

Cheeses

- Blue cheese
- Brie cheese
- Estelle cheese
- Caraway-flavoured cheese
- Ibérico Viejo Tostado cheese
- Traditional Finnish buttermilk cheese
- Traditional Nordic cheese spread
- Fried almonds
- Blueberry jam flavoured with fennel
- Apple compote
- Apricot jam
- Gingerbread
- Crackers
- Sesame-flavoured crispbread

Hot dishes

- Christmas-spiced duck sausage and roasted onion
- Meatballs
- Mini sausages
- Potato and anchovy gratin
- Boiled potatoes
- Mustard-glazed ham
- Turkey breast
- Scanian mustard and the ship's mustard
- Sautéed game, potato purée and lingonberries
- Honey-glazed pork belly
- Baked potato with Skagen
- Christmas pike, egg sauce and peas
- Boiled ling with accompaniments (ordered separately)
- Swede casserole, carrot casserole and potato casserole
- Red cabbage stew
- Fried carrots and Béarnaise sauce
- BBQ-glazed tofu, mushrooms and Brussels sprouts
- Rosemary-braised onion
- Brown cabbage stew
- Roasted parsnip, apple and sea buckthorn
- Seasoned broccoli and almonds
- Red wine sauce
- Béarnaise sauce

Christmas greens and salads

- Finnish traditional beetroot salad and vinegar cream
- Creamy pasta salad with ham and vegetables
- Waldorf salad
- Beetroot salad
- Forest mushroom salad and pickled spruce shoots
- Salad mix
- Roasted broccoli and macadamia nuts
- Pickled kohlrabi and truffle mayonnaise
- Roasted carrots and Nordic pesto
- Semi-dried cherry tomatoes, aioli and spring onion
- Roasted bell pepper, bell pepperspread and sprouts
- Fennel-flavoured potato and chives
- Haricots verts and almond crème
- Marinated red cabbage and caraway
- Pickled green gooseberries
- Pickled red onion
- Root vegetable chips
- Croutons
- Reindeer-lingonberry pie

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Bread and accompaniments

- Oat bread with seeds
- Archipelago bread
- Crispy rye bread
- Butter
- Margarine
- Hummus

Cake buffet

- Carrot cake with cream cheese
- Cheesecake with mint
- Chocolate mudcake with blackcurrants
- Raspberry-white chocolate cake
- Vegan sea buckthorn-vanilla cake

Assorted biscuits:

- Cinnamon-flavoured biscuits
- Chocolate-flavoured rose biscuits
- Hazelnut croquant cookies
- Macaron shells
- Salmiak meringue

Desserts

- Rice à la Malta
- Pistachio and cranberry fudge
- Christmas sweets
- Fresh fruit

Ice cream with accompaniments

- Vanilla ice cream
- Blackcurrant ice cream
- White chocolate-peppermint ice cream
- Warm chocolate sauce
- Warm caramel sauce
- Meringue
- Daim chocolate
- Peppermint candy

Kids' table

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

Beverages

- Wine and beer
- Soft drinks
- Coffee
- Tea
- Milk
- Water

Products may vary due to availability

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