

Julbord M/S S:t Erik

Mulled wine & Gingerbread cookies

FROM THE SEA

Onion herring, Blackcurrant herring,
Matie herring with chopped hardboiled egg & sour cream
Fried pickled Baltic herring, Dill & mustard-cured Baltic herring, Whisky herring, Herb herring,
Curry herring, Chili & ginger herring, Herring of the year, Gravlax with dill & white pepper,
Cold-smoked salmon, Hot-smoked salmon, Salmon tartare flavored with French mustard & dill,
Skagen mix with horseradish & dill, Egg & anchovy salad, Salmon & crayfish terrine, Hot-smoked
mackerel, Egg halves topped with caviar-mayonnaise

COLD CUTS

Mustard-grilled ham, Smoked steak of lamb, lingonberry & vodka pâté, Gold pâté,
Mixed smoked sausages, Cornichons and pickled onions,
Porter & clove mustard, Wholegrain mustard, Cumberland sauce

FROM THE VEGETABLE GARDEN

Roasted sweet potato & orange salad, Beetroot salad,
Marinated beetroot, Herb sauce, Tomato aioli

WARM DELICACIES

Meatballs, Hot-smoked cocktail sausages, Orange & herb-glazed pork belly,
Jansson's Temptation, Kale from Halland, Sautéed potatoes

BREAD CHEESE & PRESERVES

Different kinds of Christmas breads, Roasted crispbread,
Blue Cheese, Brie, Marmalade, Mixed crackers

CHRISTMAS DESSERTS & CANDY

Rice à la Malta with berry sauce, Almond cake with white chocolate,
Chocolate mousse pastries, Soft gingerbread cookies, Lemon mousse,
Creamy toffees, Home-made Fudge, Puffed rice with milk chocolate, Ice chocolate,
Marshmallow Santas, Raspberry gumdrops, Punsch pralines, Candied almonds, Candy canes



STRÖMMA
KANALBOLAGET