

# Christmas table M/S Göteborg

2024

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## Mulled wine

Hot apple mulled wine with cardamon and rosemary

## First round

Onion herring  
Mustard herring with whiskey  
"Branteviks" herring  
Creamy curry herring  
Creamy herb and garlic herring  
Soused herring  
Potatoes, chives, red onion and sour cream  
"Gubbröra" a mix of anchovy, egg and onion  
"Kärringröra" a mix of salmon, onion and dill  
Pickled root vegetables with star anise  
Christmas bread, cheddar, aged Swedish "Präst" cheese, blue cheese and whipped browned butter  
Egg halves with shrimp, dill and cress  
Hot smoked mackerel fillet with roe cream  
Cooked salmon with sweet and sour cauliflower and lemon mayonnaise  
Orange and ginger raw spiced salmon with honey-sweetened Dijon mustard sauce  
Cold smoked salmon, apple, celery and horseradish  
A mix of salmon, apple, celery and horseradish  
Salmon and crayfish terrine with goat cheese

## Second round

Cooked Christmas ham with coarse grain thyme mustard  
Danish liver pate with baked beets  
Venison pate with roasted grapes and salty pickles  
Cold cut turkey, "Onsala" sausage and "Timmerman" sausage  
Red cabbage salad with apple and pomegranate  
Kale salad with orange, sultanas, roasted sunflower seeds and cheep's cheese  
Spiced-roasted carrots

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*M/S Göteborg are a cash free boat*

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### **Third round**

Christmas meatballs with a hint of allspice  
Roasted root vegetables with balsamico and red onion  
Brussel sprouts with bacon and syrup  
"Jansson's Frestelse" potatoes au gratin with "Grebbestad" anchovy and leek

### **Fourth round**

"Ris á la Malta" Sweetened rice porridge with raspberry sauce  
Chocolate cake and chocolate mousse flavored with Cointreau  
Clementines flavoured with vanilla and cinnamon  
Frosted gingerbread with lingonberries  
Tonka fudge  
Driedfruits in syrup with bay leaf  
Candy bowl with Christmas favourites

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