



SUMMER PARTY MENU

A seasonal selection showcasing the best produce of the summer



FIRST SERVING

Savoury flavours from the sea, served sharing-style at the table

Clay pot herring with matjes herring, browned butter, chopped egg, sliced new potatoes and summer onions

Cold-smoked salmon with pickled cucumber, radish, pickled mustard seeds and horseradish mayonnaise

Creamy herring with vendace roe, trout roe and a spoonful of Arenkha caviar

Boquerones with sourdough bread and parsley aioli

Egg halves with vendace roe from the Gulf of Bothnia

Broccolini with crispy buckwheat, Skåne tomatoes and jalapeño dip

Buttered new potatoes with fresh herbss

Danish rye bread, sourdough baguette and seeded crispbread, served with Västerbotten cheese and whipped butter

SECOND SERVING

Your choice of main course, served plated at the table

Choose between

Roast sirloin of beef with oxtail jus and a salad of sun-ripened tomatoes, served with choron sauce and roasted summer vegetables

or

Herb-baked Arctic char with chive hollandaise, potato purée and green asparagus

Alternatively

Butter and lemon-fried potato gnocchi with Västerbotten cheese, dill pesto, hazelnuts and wild garlic aioli

THIRD SERVING

A small dessert buffet – perfectly placed for a short stretch of the legs

Strawberry cake

Lemon tartlet with raspberries and Italian meringue

Brie de Meaux with cherry marmalade and seeded crispbread

Whipped blue cheese with caramelised apples and toasted rye bread

Chocolate truffles

A selection of pick & mix sweets

