

BUFFET MENU EXAMPLE

STARTERS

Basil marinated tomatoes with fennel and sesame seeds
Grilled spring cabbage with carrot and horseradish
**Dill seasoned oats with Ensilempi cheese,
cucumber, radish and yoghurt**
**Charred Baltic herring with egg-potato salad
and pickled red onion**
Sourdough bread and malt bread with spread

MAIN COURSES

Grilled tofu with poached leek and crispy cauliflower
OR
Lightly smoked rainbow trout
with fermented asparagus seasoned beurre blanc
OR
Black garlic glazed entrecôte with oxtail-Madeira sauce

SIDES SERVED WITH ALL OF THE MAIN COURSES

Ahlberg's organic salad with whey sauce
Roasted seasonal vegetables and herbs
Meadowsweet seasoned new potatoes

DESSERT

Blueberry pie with white chocolate creme and thyme

SEASONAL MENU 62/guest
SEASONAL DESSERT 13/guest
COFFEE/TEA 4/guest

Menu is served from a buffet. The prices include tableware and VAT. Ingredients of the menu might vary throughout the season depending on the seasonality and availability. The menu catered to the guests and the possible dietary restrictions must be informed 20 days before the event. Number of guests confirmed 10 days before the event is criteria for the invoicing behalf of food. We only use fish and meat products that are carefully sourced. Favoring organic and locally grown produce, always knowing the origin.

ADLERFELT