

# **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 67/guest**  
**SEASONAL DESSERT 14/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**