

Family-style

Cold serving

- Pickled Herring *from Bohuslän*
- Herb & Garlic Herring
- Brantevik Herring
- Gravlax *with Mustard Sauce*
- Poached Char *from Landösjön with Lemon Mayonnaise*
- Egg Halves *with Hand-Peeled Shrimp and Whitefish Roe*
- Swedish Farm Cheese *from Almnäs Bruk*
- Boiled Potatoes
- Glazed Swedish Christmas Ham *with Homemade Mustard*
- Bread Basket *with Whipped Browned Butter*

Warm serving

- Janssons Frestelse
- Homemade Meatballs
- Prince Sausages
- Baked Danish Pork Roast *with Ginger Glaze*
- Boiled Red Cabbage *with Star Anise*

Desserts

- Ris à la Malta *with orange*
- White Chocolate Cheesecake
- Blood Oranges *with graham crumble*
- Whipped Panna Cotta *with Saffron and Blackberries*
- Lykke's Fruit Salad *with Lightly Whipped Cream*
- Christmas Candy

Buffet-style

Cold table

- Pickled Herring *from Bohuslän*
- Herb & Garlic Herring
- Brantevik Herring
- Gravlax *with Mustard Sauce*
- Cold Smoked Salmon
- Poached Char *from Landösjön with Lemon Mayonnaise*
- Egg Halves *with Hand-Peeled Shrimp and Whitefish Roe*
- Swedish Farm Cheese *from Almnäs Bruk*
- Swedish Charcuterie
- Beet salad
- Boiled Potatoes
- Glazed Swedish Christmas Ham *with Homemade Mustard*
- Bread Basket *with Whipped Browned Butter*

Warm table

- Janssons Frestelse
- Homemade Meatballs
- Prince Sausages
- Baked Danish Pork
- Roast *with Ginger Glaze*
- Boiled Red Cabbage *with Star Anise*

Dessert table

- Ris à la Malta *with orange*
- White Chocolate Cheesecake
- Blood Oranges *with graham crumble*
- Whipped Panna Cotta *with Saffron and Blackberries*
- Fudge Brownie
- Lykke's Fruit Salad *with Lightly Whipped Cream*
- Christmas Candy