

Christmas Eve Buffet

Blinis with rainbow trout roe, sour cream & red onion L (served to the table)

Honey-glazed beetroots with walnuts and goat cheese cream L,G

Grand Hansa Skagen on archipelago bread L

Grave salmon with mustard dressing M,G

Garlic-smetana Baltic herring with spring onions L,G

Blackcurrant flavoured herring M,G

Forest mushroom salad L,G

Salmon pastrami with fennel M,G

Smoked vendace from lake Pielinen M,G

Brussels sprouts with lemon dressing and toasted pine nuts V,G

Green salad with apple vinaigrette and toasted seeds V,G

Lightly smoked duck breast with lingonberry aioli M,G

Roast beef with horseradish cream L,G

Boiled potatoes with dill butter L,G

Selection of breads, brown butter & pea hummus

Sage roasted root vegetables V,G

Pumpkin with fermented chili, roasted almonds & lemon yogurt G

Slow-braised beef cheek with fresh plum sauce M,G

Herb and garlic stuffed pork neck M,G

Alder-smoked salmon with citrus sauce G

Vegetarian Option

Roasted celeriac with vegan feta cream V,G

A selection of festive desserts

Prepared by Grand Hansa's Pâtissier



NH COLLECTION
HELSINKI GRAND HANSA

Dessert Menu

Cheeses with condiments

Christmas Stollen (L)

Date cake with salted caramel (L)

Pistachio and Raspberry Kisses (L, G)

Selection of Christmas Cookies (L)

Chocolate Passion Andalusian Cake (L)

Christmas Truffles and Candy (G.V)

New York Cheese Cake with lemon (, L,)

Black Forest cake (L)

Yule Log with chocolate and raspberry (L)

Ginger and pineapple Bavarian cream (L,G,)

Date and Chocolate Cake (V, L, G)

Marinated cut Fruits



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