

SEITAHOTEL'S CHRISTMAS EVE MENU 24.12.2018

Ginger-root vegetable soup, Seita's home made lingonberry baguette



*Slightly salted salmon , mustard-dill sauce
Slightly salted salmon with blueberries
Cold smoked salmon-roe gelee
Herring marinated with orange
Herring marinated with lingonberry
Herring marinated with garlic
Baltic Herring marinated with mustard
Baltic Herring marinated with chilli
Russian type herring*



*Smoked reindeer rolled with Lappish thin bread
Elk meat (venison) gelee, red onion-raspberry compote
Cranberry-liver pâté*



*Wild mushroom salad
Pasta-mayonnaise salad
Traditional Christmas vegetable salad, beetroot cream
Blue cheese-pear salad
Seita's home made salad dressing, herb-vinegar salad dressing*



*Carrot casserole
Swede casserole
Traditional Christmas ham, apple sauce
Peas, prunes
Meatballs á la house
Herb-rye halibut, whitewine sauce
Wild mushroom pie
Steamed potatoes*



*Cloudberry parfait
Baileys cheesecake
Christmas pastries
Cheese selection
Christmas sweets
Coffee/Tea
Bread
Drinks: water, milk, juice, sauer milk,
Seita's home made beer*

SEITAHOTEL'S CHRISTMAS DAY MENU 25.12.2018

Creamy coconut-crayfish soup, traditional Finnish loaf bread



Smoked salmon, tartare sauce

Filled eggs

Baltic Herring marinated with mustard

Baltic Herring marinated with chilli

Herring marinated with lingonberry

Herring marinated with garlic

Red onion-roe breads



Christmas ham, apple-cinnamon compot

Reindeer meatballs, lingonberry foam



White celerysalad

Three colours salad

Sweet chili-cheesesalad

Seita's home made salad dressing, herb-vinegar salad dressing



Tender beef, blueberry-red wine sauce

Arctic Char fried with butter, roe foam

Lemon-whitewine chicken stew

Broad bean vegetable steaks, honey-sour cream sauce

Glazed salsify

Creamy garlic potatoes

Steamed potatoes

Wild rice



Mulled wine-panna cotta, whipped cream

Lingonberry parfait, caramel sauce

Christmas cookies

Coffee/Tea

Bread

Drinks: water, juice, milk, sour milk and Seita's home made beer

SEITAHOTEL'S BOXING DAY MENU 26.12.2018

Tomato soup, Seita's home made thin bread



*Cold smoked salmon on rye bread
Herring marinated with lingonberry
Herring marinated with garlic
Baltic Herring marinated with mustard
Baltic Herring marinated with chilli*



*Roasted turkey fillet, blackcurrant-rosemary sauce
Gamepâté, lingonberry mousse*



*Smoked reindeer-Lappish baked cheese salad
Tomato-onionsalad, honey-herb-vinegar
Gabbage salad
Seita's home made salad dressing, herb-viegar salad dressing*



*Sautéed reindeer
Whitebait fried in butter
Salmon in sour cream sauce
Halloumi-vegetable casserole
Roasted beetroot
Reindeer sausages
Mashed potatoes
Steamed potatoes*



*Chocolatecake, icecream
Apple-cinnamon panna cotta
Christmas pastries
Christmas sweets
Coffee/Tea
Bread
Drinks: water, milk, juice, sour milk,
Seita's home made beer*

SEITAHOTEL'S NEW YEAR'S EVE MENU 31.12.2018

Sherry-champion soup, Seita's home made lingonberry baguette



Lavaret roe cake

Slightly salted salmon, moustard-cognac sauce

Herring marinated with garlic

Herring marinated with lingonberry

Baltic Herring marinated with mustard

Baltic Herring marinated with chilli



Roasted turkey, pineapple-sauce

Vegetable pie



Potatosalad

Beetrootsalad

Shrimpsalad

Colourful greensalad

Seita's home made salad dressing, herb-vinegar salad dressing



Beef fillet with beans and bacon, cherry-redwine sauce

Redfish filled with smoked salmon, sparkling wine sauce

Cheese-root vegetable casserole

Kalewok

Reindeersausages

Frankfurter

Dauphinoise potatoes with garlic

Steamed potatoes



Figsparfait

Fruits in portwine

Christmas pastries and cookies

Christmas sweets

Cheese selection, fruits

Coffee/Tea

Bread

Drinks: water, juice, milk, sauer milk,

Seita's home made beer

