

Meny M/S Göteborg

Mulled wine

Hot apple mulled wine with cardamom and rosemary

FIRST ROUND

Onion herring, mustard herring with whiskey, Branteviks herring, creamy curry herring, creamy herb and garlig herring, Soused herring
"Gubbröra" A mix of anchovy, eggs and onions
"Kärringröra" A mix of onions, salmon and dill, pickled root vegetables with star anise
Herring potatoes, chives, red onions and sour cream
Christmas bread, cheddar, aged priest cheese, blue cheese and whipped brown butter
Egg halves with shrimp, dill and cress
Hot smoked mackerel fillet with rum cream
Cooked salmon with sweet and sour cauliflower and lemon mayonnaise
Orange & Ginger raw spiced salmon with honey-sweetened Dijon mustard sauce
Cold smoked salmon with a touch of chili
A mix of salmon, apple, celery and horseradish
Salmon & crayfish terrine with goat cheese

SECOND ROUND

Cooked Christmas ham with coarse grain thyme mustard
Danish liver pate with baked beets, Paté and roasted grapes
Cold cut Turkey, Onsala sausage and Timmerman sausage with pickles,
Red cabbage salad with apple and pomegranate,
Kale salad with orange, sultanas and roasted sunflower seeds and cheep's cheese
Spice-roasted carrots

THIRD ROUND

Christmas meatballs with a hint of allspice, prince sausage with coarse grained cider mustard and thyme
Roasted potatoes and root vegetables with balsamic vinegar and red onion
Brussel sprouts with bacon and syrup
"Jansson's Frestelse" Potatoes au gratin with Grebbestad anchovy and leeks

FOURTH ROUND

"Ris a la Malta" Sweetend Rice Porridge with raspberry sauce
Chocolate cake and chocolate mousse flavored with Couintreau
Clementines with the taste of vanilla and cinnamon
Frosted gingerbread with lingonberries
Tonka fudge
Dried fruits in syrup with bay leaves
Candy bowl with Christmas favourites

MERRY CHRISTMAS & HAPPY NEW YEAR

From all of us at M/S Göteborg!



STRÖMMA
KANALBOLAGET