



*a
very merry
christmas*

DJURGÅRDSBRUNN



Are you familiar with the classic order of the Christmas buffet? Once upon a time, it was the legendary chef Tore Wretman who determined them in order to enjoy the perfect Christmas table. We have further developed this, and landed in eight turns. Below you find our guide on how to best enjoy the Christmas buffet in true Bockholmengruppen spirit.

First turn, and so it begins

Crisp bread*, Home baked farmers bread*, Christmas bread*, Whipped butter, Cream cheese, "Butter"beanspread with orange and rosemary*, Grandma's onion herring, Lemon "herring"*, Blackcurrant herring*, Matje herring, Brantevik's herring, Lingonberry and fireball herring, Blackcurrant herring, Mustard herring, Curry herring with apple, Creamy horseradish herring with dill, Fried pickled herring, Creamy crayfish herring, Herring salad, Anchovy hash, Cheddar cheese, Spiced cheese, Christmas cheese, Sour cream, Oat cream*, Chopped silver onion*, Chopped chives*, Potato*

Second turn, we continue with salty flavours from the sea

Cured salmon with dill, Fennel cured "salmon"*, Blackcurrant cured salmon, Shellfish boiled salmon, Warm smoked rainbow trout, Neptun salmon (cured & warm smoked), Warm smoked salmon fins, Cold smoked salmon, Hunter spiced warm smoked mackerel, Kippers, Smoked shrimps, Salmon paté, Carrot paté*, Egg halves with Väst kust hash, Egg halves with smoked pike roe and mayonnaise, Hovmästarsås* (sweet mustard sauce with dill), Dill mayonnaise*

Third plate, we now welcome the Christmas ham...

Christmas ham, Mustard baked turnip*, Munsö sausage, Elk sausage, Timmermans sausage, Green pepper salami, Truffle salami, Firewood smoked loin of pork, Roastbeef, Turkey pastrami, Tofu pastrami*, Smoked saddle of venison, Ox-tongue, Wild heart meat, Saddle of suckling pig, Lamb roast, Apple tree smoked cheddar cheese, 3 kinds of Christmas mustard*, Apple purée*, Caper mayonnaise*, Beetroot salad, Marinated champignons with allspice*, Crispy green salad, Green kale salad with dates, plums and orange dressing

Fourth plate, what to choose? Perhaps a small piece of everything...

Soy mince*, Farmers paté with champagne, Reindeer paté, Knuckle of pork, Veal tripe, Head-cheese, Cinnamon pork, Fois gras mousse, Mushroom duxelle*, Pickles*, Cornichons*, Cumberland sauce*, Roasted tomato with cloves*

- Now it might be
a good time for a
quick break and
maybe a kiss under
the mistletoe...

Fifth plate, it's time for the classic warm dishes

Bone free spare rib, Meatballs, Small sausages, Lamb sausage, Casserole with sour kale*, Christmas sausage, Jansson's frestelse, "Dopp i grytan", Browned cabbage*, Sweet and sour red cabbage*, Creamy green kale

Order these tasty bits from the chef next to the warm dishes

Steam boiled "lutfisk" (stockfish) with white sauce, green peas, bacon, Christmas allspice, Small "sausage"*, Turnip casserole*

Sixth plate, it's all about the cheese

Gruyère reserve "mountain", Brie, Kvibille cream blue cheese, Marmalade*, Salty crackers*, Mixed nuts*

Seventh plate, now it's time for the sweet and a little crispy

Apple & saffron cake, Whipped chocolate panna cotta with raspberry, Shortcrust tartlette with cloudberry jam and oat cream*, Cheesecake with cardamom, Chocolate cake with orange frosting, Fruit salad*, Coconut panna cotta with orange and saffron biscuit crumbles*, Soft gingerbread with mulled wine marinated raisins, Shortcrust tartlet with cloudberry jam and vanilla crème, Rice pudding, Raspberry jam*, Whipped cream, Meringues



CHRISTMAS 2019



The eighth and last round for this occasion

Chocolate truffles, Jelly raspberry, Christmas toffee, Ice chocolate, Marzipan santas, Mint kisses, Peppermint candy with chocolate filling, Julskum, Pears and cardamom marmalade*, Coconut almonds with white chocolate, Fruit caramels*, Fruit fudge, Toffee fudge, Raspberry toffee*, Orange toffee*, Passion fruit toffee*, Roasted almonds with apple*, Marzipan "snowballs", Twist, Vegan Papillon chocolate*, Cloudberry candy*, Whiskey fudge, Mint chocolate fudge, Salty liquorice lentils in dark chocolate*, Toffee and mixed candy, Gingerbread cookies*, Chocolate balls, Djurgårdsbrunn's assorted cookies



* Vegan