

CHRISTMAS DINNER

STARTERS

Smoked Salmon
Marinated Salmon
Hovmästar sauce "Gravlax sauce"
Assorted of Herrings
Eggs with Assorted Toppings
Wasa Bread
Selection of Cheeses
Iberian meat Selection "Cold cuts"
Seafood Pastel
Christmas Ham "Cured Ham cooked in Oven"
Christmas Aspic

MAINCOURSE

Janssons Temptation "Janssons Frestelse",
Sausages, Meatballs, Spare Ribs, Boiled Potatoes,
Red Cabbage, Broccoli, Roasted Turkey,
Baked Cod with Onions, Mussels in Marinera
Sauce, Cauliflower Cream

SHOW COOKING

Pork Tenderloin
Grilled Wreckfish "Cherne"

DESSERT

Homemade Canarian "Quesillo"
Panna Cotta with Red Fruits
Fresh Fruit
Noel Dessert
Spanish Nougat
Rice Pudding with Red Sauce

DRINKS

Glögg
White Wine : Torres Viña Sol-Spain
Red Wine : Altos Ibéricos Crianza-Rioja
Mineral Water, Beer, Soft Drinks,
Coffee.

PRICE P. PERSON 72,00 €

Welcome cocktail 17:30 / Dinner 18:00

SALE OF TICKETS IN RECEPTION



SUNPRIME
HOTELS