MAGIC of LAPLAND

EST 2005

23rd DECEMBER

ARRIVAL DAY

LUNCH

Chicken Soup with Vegetables

Vegetarian: vegetarian soup

DINNER

Prawn Salad

Rhode-Island mayonnaise and bread

Vegetarian: salad and roasted seeds

Home-Smoked Pulled Pork

Jacket potato, cold sauce and cooked vegetable medley

Vegetarian: Local mushroom steak with vegetable medley

Chocolate Cake

FOR YOUNGER GUESTS

Meatballs

Jacket potato and vegetables

Chocolate Cake



24th DECEMBER

BREAKFAST

House bread, toast, lettuce, cucumber, tomato, ham, cheese, strawberry jam and orange marmalade, corn flakes, muesli, fruit, cookies, milk, coffee, tea, hot chocolate, orange and apple juice, beans, boiled eggs, fried cherry tomatoes, sausage, croissants and profiteroles.

LUNCH

At Santa Venue

DINNER

Cold-Smoked Salmon Flatbread Roll
Mixed salad
Vegetarian: crunchy vegetarian wrap

Chicken Breast
Roasted root vegetables and mashed potatoes
Vegetarian: vegetable tofu hot pot, roasted root vegetables and mashed potatoes

Pancakes
Nutella and whipped cream

FOR YOUNGER GUESTS

Same as adults

25th DECEMBER

BREAKFAST

House bread, toast, lettuce, cucumber, tomato, ham, cheese, strawberry jam and orange marmalade, corn flakes, muesli, fruit, cookies, milk, coffee, tea, hot chocolate, orange and apple juice, beans, fried eggs, fried mushrooms, bacon and cinnamon rolls.

LUNCH

Savory & Sweet Christmas Pastries

DINNER

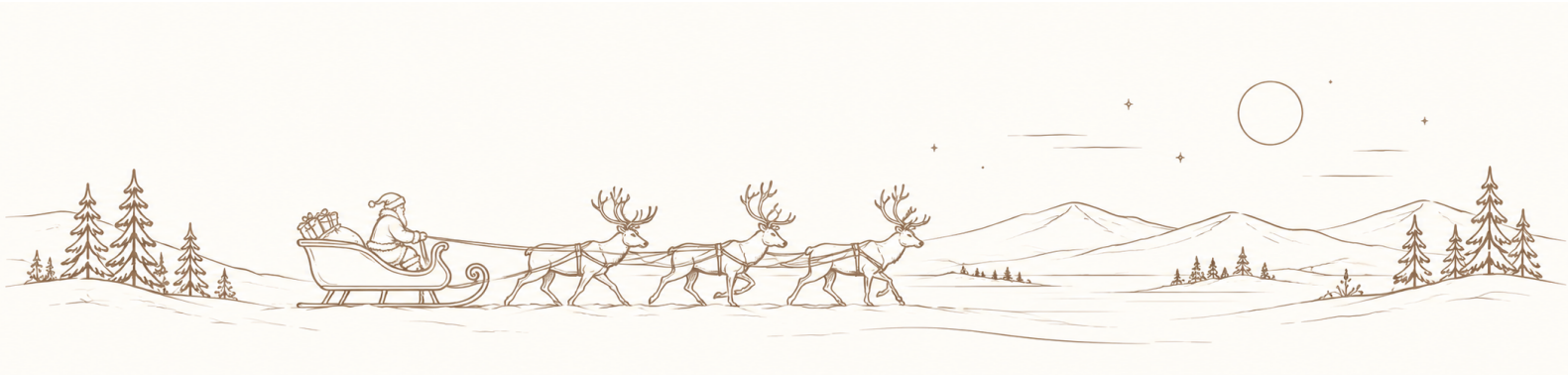
Smoked Reindeer Soup
Vegetarian: vegetarian soup

Beef Brisket
Vegetable medley and roasted potatoes
Vegetarian: vegetarian steak, vegetable medley and roasted potatoes

Pancakes
Panna Cotta and Ginger Biscuits

FOR YOUNGER GUESTS

Same as adults



26th DECEMBER

BREAKFAST

House bread, toast, lettuce, cucumber, tomato, ham, cheese, strawberry jam and orange marmalade, corn flakes, muesli, fruit, cookies, milk, coffee, tea, hot chocolate, orange and apple juice, beans, scrambled eggs, sausage, Danish and profiteroles.

LUNCH

Bolognese with rice
Vegetarian: vegetarian bolognese

DINNER

Mixed Lapland Tapas Plate
Served with rosemary focaccia.
Salted salmon toast with wasabi mayonnaise, cold-smoked game wrap, beetroot humus toast and mixed green salad
Vegetarian: beetroot humus toast, goat's cheese toast and vegetarian wrap

Duck Confit
Potato gratin and fried vegetable medley
Vegetarian: vegetarian schnitzel, potato gratin and fried vegetable medley

Lappish Eton Mess
Arctic cloudberries and berries with Lappish bread cheese

FOR YOUNGER GUESTS

Cucumber and carrot sticks and dip
Hamburger with chips
Ice cream stick

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27th DECEMBER

DEPARTURE DAY

BREAKFAST

House bread, toast, lettuce, cucumber, tomato, ham, cheese, strawberry jam and orange marmalade, corn flakes, muesli, fruit, cookies, milk, coffee, tea, hot chocolate, orange and apple juice, beans, scrambled eggs, sausage, Danish pastries and profiteroles.

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LUNCH

At restaurant

NOTES

Whilst we endeavor to deliver the menus as above, our food is freshly prepared and it is possible there may be some last-minute changes.

The vegetarian menu will only be provided if requested in advance.

Children's menus are for children up to the age of 12. Please let us know if anyone over 12 would like the children's menu.

The tap water in the area is some of the cleanest in Europe, so you can drink it straight from the tap with confidence.

