MAGIC of LAPLAND

EST 2005

DAY 1

ARRIVAL DAY

LUNCH

Sautéed Reindeer & Mashed Potatoes
pickled cucumber, lingonberry & salad

FOR YOUNGER GUESTS

Meatballs
with mashed potatoes

DINNER

False Morel Soup

Home smoked salmon
chunky smashed potatoes with dill & remoulade sauce

Mud Cake with Vanilla Ice Cream

FOR YOUNGER GUESTS

Same as adults



DAY 2

BREAKFAST

Guests' choice as agreed with the private chef the evening before.

LUNCH

At Santa Venue

DINNER

Shrimp Skagen
Dill Mayonnaise, Archipelago bread

Charred Arctic Char
Porcini risotto & white wine nettle sauce

Crème Brulé
with lingonberry sorbet

FOR YOUNGER GUESTS

Shrimp Skagen
Dill Mayonnaise, Archipelago bread

Fish Fingers & Mashed Potatoes

Crème Brulé
with lingonberry sorbet



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DAY 3

BREAKFAST

Guests' choice as agreed with the private chef the evening before.

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LUNCH

Creamy Salmon Soup
traditional Finnish archipelago bread & toppings

FOR YOUNGER GUESTS

Pasta Bolognese

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DINNER

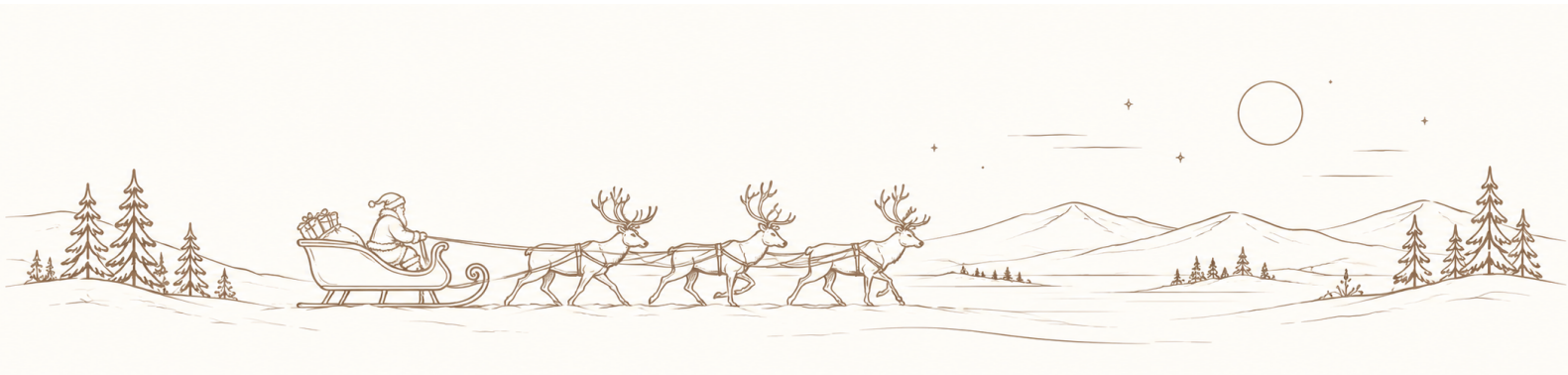
Selection of Lappish Flavours

Reindeer Cooked Two Ways
Roasted butter, root celery purée & game sauce

Arctic Cloudberry Sorbet
with salted licorice mousse

FOR YOUNGER GUESTS

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



DAY 4

DEPARTURE DAY

BREAKFAST

Guests' choice as agreed with the private chef the evening before.

LUNCH

AT RESTAURANT ROHKI

Angelica Almond Potato Puree Soup

Duck Confit
mashed potatoes, roasted root vegetables & thyme gravy

Lappish Eton Mess

FOR YOUNGER GUESTS

Chicken Nuggets & Chips
Lappish Eton Mess

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.