



Christmas at The Able Butcher

COLD SECTION

Gravlax and smoked salmon with mustard sauce & quail eggs

Shrimp cocktail with Marie Rose sauce and baby gem lettuce

Selection of different herrings and marinated onion

Liver pate with pickled cucumber and cranberry chutney

Juniper cured local beef striploin with lingonberries

Game terrine with blackcurrant and onion chutney

Smoked duck breast and kumquat sauce

Pork roulade and caramelized onions

Beetroot salad with creamy dressing

Crunchy green salad with herb dressing

Marinated pumpkin and apples

Nordic potato salad

HOT SECTION

Flounder fillets on creamy leeks and saffron sauce

Smoky wild boar stew with mushrooms and carrots

Christmas sausages with lingonberry sauce

Oven baked potatoes with rosemary and garlic

Braised red cabbage with Põltsamaa Tõmmu wine

Roasted carrots and parsnips with honey and tarragon

Brussel sprouts with pine kernels and pomegranate

Oven cooked beetroot with caraway seeds



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CARVING STATION

Christmas turkey & stuffing with orange & thyme sauce

Roasted boneless rib roast with Jack Daniel's sauce

SWEET SECTION

Selection of desserts and mini cakes from The Able Butcher
pastry chefs

55 €

Includes: Christmas dinner, mulled wine, entertainment

75 €

Includes: Christmas dinner, mulled wine, entertainment, house
beverages (house wine, beer, juices, soft drinks, water,
coffee, tea)