



THE LUXE MANOR

Established 2006

SET LUNCH MENU

SALMON IN THREE WAYS *Norway*

House Cold-smoked Salmon, Rocket, Capers Sauce

Served with Smoked Salmon Pate and Malt Bread

OR

REAL GREEN SALAD

Cucumber, Avocado, Asparagus, French Beans,

Butter Lettuce, Rocket, Fine First Press Olive Oil

GRILLED SALMON FILLET *Norway*

Salmon Fillet, Seasonal Vegetable, Morel Mushrooms

OR

HOMEMADE MEATBALLS AND MASHED POTATO

Beef & Pork Meatballs, Mashed Yukon Gold Potatoes,

Crushed Lingonberries, Creamy Cognac Sauce

OR

ROASTED VEGETABLE FUSILLI

Zucchini, French Beans, Eggplant, Bell Peppers,

Green Asparagus, Fresh Basil-Tomato Sauce

'DAIM' PARFAIT

Meringue, Almond, Caramel

Inspired by Swedish 'DAIM' Candy Bar



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SET DINNER MENU

SALMON IN SIX WAYS *Norway*

Cold-smoked, Seared, Mousse, Pickled, Gravad Lax, Roe

or

JAAKKO'S SALAD

*Baby Tomatoes, Air Dried Ham, White & Green Asparagus,
Feta Cheese, French Beans, Butter Lettuce, Aged Sherry Vinaigrette*

SHRIMP & COD FISH CAKES *Greenland & Norway*

Marinated Tomato, Avocado, Smoked Bell Pepper Sauce

PORCINI MUSHROOM SOUP

Crushed Hazelnuts

HOUSE SMOKED SALMON FILLET *Norway*

Stewed Morels, Fingerling Potatoes, Dark Dill Sauce

or

GRILLED BLACK ANGUS RIB-EYE STEAK

*Mashed Potato, Beetroot Puree, French Beans,
'Grains of Paradise' - Butter, Red Wine Sauce*

or

BETROOT RISOTTO WITH HAZELNUTS

Seasonal Vegetables, Feta Cheese

'DAIM' PARFAIT

Meringue, Almond, Caramel

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BUFFET MENU

APPETIZERS

Arctic Shrimps with Dill-Mayonnaise & Horseradish-Tomato Sauce

Roasted Beef with Horseradish Sauce and Grainy Mustard

Gravad Lax – Classic Cured Salmon with Swedish Mustard-Dill Sauce

House Smoked Duck Breast with Apple, Spinach, Rocket Toasted Walnut & Vinaigrette

Cold Cuts - Mortadella, Ham and Salami

SALADS

Beetroot & Apple Salad

Mozzarella and Grilled Vegetable Salad with Herb Vinaigrette

Salad Station - Mixed Prime Salad Leaves, French Beans, Cucumber, Baby Tomatoes,

Croutons, Parmesan and Selection of Vinaigrettes and Dressings

SOUP

Carrot & Fennel Soup



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BUFFET MENU (continued)

HOT ENTREES

Slow-cooked 'Natural' Chicken Breast with Lemon-Thyme Sauce

Roasted Pork Belly

Penne Pasta and Grilled Vegetables with Bell Pepper-Tomato Sauce

Mashed Yukon Gold Potatoes

Root Vegetable Ragout - Carrot, Parsnip, Celeriac, Onions

DESSERTS

Crème Brulee

Bread & Butter Pudding

Tiramisu

'Guajana' Dark Chocolate Tart

Fresh Berries and Fruit Salad with Whipped Vanilla Cream



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NORDIC BUFFET MENU

APPETIZERS

Arctic Shrimps with Dill-Mayonnaise & Horseradish-Tomato Sauce

Fennel-seared Salmon 'Pastrami' with Capers Sauce

Gravad Lax – Classic Cured Salmon with Swedish Mustard-Dill Sauce

Baltic Herrings (Tomato, Mustard & Onion) with Warm Dill Potatoes

Roasted Chicken, Zucchini & Fusilli Pasta with Pesto Sauce

Cold Cuts - Mortadella, Ham and Salami

Wild Mushroom Quiche

SALADS

House Smoked Salmon Salad

Mozzarella and Grilled Vegetable Salad with Herb Vinaigrette

Salad Station - Mixed Prime Salad Leaves, French Beans, Cucumber, Baby Tomatoes,

Croutons, Parmesan and Selection of Vinaigrettes and Dressings

SOUP

Roasted Pumpkin Soup



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NORDIC BUFFET MENU (continued)

HOT ENTREES

Whole Roasted US Prime Rib-Eye with Root Vegetable Ragout & Chef's Mustard

Signature House-Smoked Salmon with Creamy Morel Mushroom Sauce

Penne Pasta and Grilled Vegetables with Bell Pepper-Tomato Sauce

Rosemary-Roasted Fingerling Potatoes

Herb-Glazed Mixed Vegetables

DESSERTS

Crème Brulee

Bread & Butter Pudding

Tiramisu

'Guajana' Dark Chocolate Tart

Fresh Berries and Fruit Salad with Whipped Vanilla Cream



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SEAFOOD BUFFET MENU

APPETIZERS

Organic Blue Mussels

Organic Clams

Norwegian King Crab Legs

Arctic Shrimps with Dill-Mayonnaise & Horseradish-Tomato Sauce

Crispy-fried Perch Fillets with House Remoulade Sauce

Gravad Lax – Classic Cured Salmon with Swedish Mustard-Dill Sauce

Baltic Herrings (Tomato, Mustard & Onion) with Warm Dill Potatoes

Roasted Chicken, Zucchini & Fusilli Pasta in a Pesto Sauce

Cold Cuts: Mortadella, Ham and Salami

Wild Mushroom Quiche

SALADS

Salad of Penne Pasta, Salami, Roasted Bell Peppers & Rocket

House Smoked Salmon Salad

Mozzarella and Grilled Vegetable Salad with Herb Vinaigrette

Salad Station - Mixed Prime Salad Leaves, French Beans, Cucumber, Baby Tomatoes,

Croutons, Parmesan and Selection of Vinaigrettes and Dressings



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SEAFOOD BUFFET MENU (continued)

SOUP

Roasted Pumpkin Soup

HOT ENTREES

Prawns in Bell Pepper-tomato Sauce with Zucchini and Grilled Fennel Confit

Whole Roasted US Prime Rib-Eye with Root Vegetable Ragout & Chef's Mustard

Signature HouseSmoked Salmon with Creamy Morel Mushroom Sauce

Penne Pasta and Grilled Vegetables in Bell Pepper-Tomato Sauce

Herb-Glazed Mixed Vegetables

DESSERTS

Crème Brulee

Bread & Butter Pudding

Swedish Cheesecake

Tiramisu

'Guajana' Dark Chocolate Tart

Fresh Berries and Fruit Salad with Whipped Vanilla Cream



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CANAPÉS SELECTION

SEAFOOD

Crabmeat & Potato Croquette with Mustard & Horseradish Dip

Crispy Seabass Fingers with Tartar Sauce

Mini Seafood Pizza (Shrimps, Smoked Salmon)

Salmon Seared with Black Peppercorn & Fennel Seeds with Avocado Crème in Spoon

Cold-smoked Salmon & Smoked Salmon Mousse on Malt Bread

House-smoked Salmon Tartar on Malt Bread

Mini Shrimp Cocktail

MEATY

Swedish Meatballs with Crushed Lingonberries

Mini Burger

Mini Pepperoni Hawaiian Pizza

Smoked Duck Breast with Grilled Pumpkin & Chervil-pistachio Dressing on Toast

VEGETARIAN

Wild Forest Mushroom Quiche

Tomato Confit, Spinach & Parmesan Cheese Quiche

Warm Mushrooms in Pastry

SWEET

Bailey's Cheesecake

Macaroons

Dark Chocolate Tart

Fresh Fruit Tart

Vanilla Éclairs