

Hotel Korpilampi's Buffet menus

Buffet 1

Green salad with shoots and pomegranate, salad dressing (D,G)

Ginger-flavoured beetroots (D,G)

Potato salad seasoned with sage (D,G)

Game tartlets or *carrot-crème tartlets (L)

Cherry tomatoes seasoned with rosemary (D,G)

Cold-smoked pike (D,G)

Sesame fried cauliflower (D,G)

Mustaleima emmental cheese and rhubarb (L,G)

Bread and butter

Atlantic salmon and fennel-chives sauce (L,G)

Root vegetable-potato purée (L,G)

Horse bean stir fry in coconut sauce (D,G,Vegan)

Passion fruit panna cotta (L,G)

**if you wish a menu without meat we serve carrot-crème tartlets*

€46

Recommended wine:

Cornerstone Chardonnay, Australia, €36 / bottle

Cornerstone Shiraz, Australia, €36 / bottle

For groups of 30 or more.

We will observe any special diets that have been specified in advance

Reservations:

myynti@korpilampi.fi or +358 9 6138 411

Hotel Korpilampi's Buffet menus

Buffet 2

Salad with shoots and dried cranberries, fruity vinaigrette (D,G)

Cucumber, rocket, and basil-flavoured tomatoes (D,G)

Ginger-fried beetroot (D,G)

Bean-couscous salad (D)

Finnish chicken breast seasoned with thyme (D,G)

Smoked whitefish and organic lemon mayonnaise (D,G)

Cold-smoked beef and celeriac (D,G)

Garlic cucumber pickle by Myrntinen (D,G)

Bread and butter

Braised grain-fed pork neck in tarragon-Dijon cream (L,G)

Finnish trout stewed in white wine (L,G)

Chives potatoes (D,G)

Fried seasonal vegetables and mint yogurt (L,G)

Arctic bramble tiramisu (L)

€51

Recommended wine:

Cornerstone Chardonnay, Australia, €36 / plo

Cornerstone Shiraz, Australia, €36 / plo

For groups of 30 or more.

We will observe any special diets that have been specified in advance

Reservations:

myynti@korpilampi.fi or +358 9 6138 411

Hotel Korpilampi's Buffet menus

Buffet 3

Generous green salad, shoots, and dried cranberries (D,G)
Cabbage-apple salad seasoned with saffron (D,G)
Hasselback pumpkin and cherry tomatoes (L)
Horse bean and vegetable salad (D,G)
Hand-peeled shrimps and organic lemon mayonnaise (D,G)
Norwegian arctic salmon salted with juniper (D,G)
Smoked roach (D,G)
Finnish smoked turkey and gooseberry sauce (D,G)
Braised lamb roast (D,G)
Smoked reindeer tartlets (L)
Warm bread and churned butter

Fried pike-perch and anise-lobster sauce (L,G)
Finnish pork cheek and apple-chestnut sauce (L,G)
Cauliflower, Parmesan cheese (L,G)
Parsley potatoes (D,G)

Chocolate cake spiced with rum syrup and strawberries (L)

€58

Recommended wine:

Cornerstone Chardonnay, Australia, €36 / bottle

Cornerstone Shiraz, Australia, €36 / bottle

For groups of 30 or more.

We will observe any special diets that have been specified in advance

Reservations:

myynti@korpilampi.fi or +358 9 6138 411