

Hotel Korpilampi

Buffet Menus

BUFFET KURKIJÄRVI

Green salad & house vinaigrette (Ve,D,G)

Lappish cheese, gooseberries & kale (L,G)

Roasted beetroot, goat cheese cream,
spinach & pine nuts (L,G)

Smoked salmon mousse with Finnish archipelago bread (L)

Balsamic marinated mushrooms & rocket (Ve,D,G)

Marinated red cabbage (Ve,D,G)

Tomato- onion salad (Ve,D,G)

Tarragon flavoured zucchini (Ve,D,G)

Gently fiery roasted chickpeas (Ve,D,G)

Bread & spreads (L)

Main course

Cloudberry cheese cake, cloudberry compote & fresh berries (L)

49,00

BUFFET KAITALAMPI

Green salad & house vinaigrette (Ve, D,G)

Smoked whitefish & dill mayonnaise (D,G)

Selection of marinated herrings (L/D,G)

House skagen (D,G)

Caesar salad & croutons of Maalahti rye bread (L)

Grandma´s Cucumbers (Ve,D,G)

Potato salad & garlic seasoned pickles (Ve,D,G)

Mushroom Salad (L,G)

Roasted beetroots & horseradish (Ve,D,G)

Bread & spreads (L)

Main course

Blueberry pannacotta, blueberry compote & merinque (L,G)

59,00

BUFFET HALKOLAMPI

(Vegan)

Green salad & vinaigrette (Ve, D,G)

Balsamic marinated mushrooms (Ve,D,G)

Grandma´s Cucumbers (Ve,D,G)

Tomato, marinated red onion & rocket (Ve,D,G)

Tofu "Skagen" (VeD,G)

Ginger beetroots (Ve,D,G)

Vegan caesar salad (Ve,D,G)

Gently fiery roasted chickpeas (Ve,D,G)

Marinated zucchini (Ve,D,G)

Aubergine- bell pepper paste & root chips (Ve,D,G)

Bread & spreads (Ve)

Porcini loaf, mushroom sauce,
polenta & seasonal vegetables (Ve,D,G)

Pear tiramisu (Ve,D,G)

55,00

CHOISES FOR MAIN COURSE:

Roasted chicken tenderloins, ratatouille
& sweet potato gratin (D,G)

Red wine braised pork cheek
& root vegetable mash (L,G)

Roasted beef sirloin, madeira sauce,
fried potatoes & seasonal vegetables (D,G)

Roasted Salmon with creamy mushroom sauce
& potato- root vegetable casserole (L,G)

Goat cheese stuffed beetroot patties,
white wine sauce with capers & red quinoa (L,G)

WE RECOMMEND

FOR TOAST

La Casada Gran Cuvee Extra Dry, Italy 37,00 / btl

Cava Grapus Brut Reserva, Spain 46,00 / btl

WINE RECOMMENDATIONS

Castillo de Piedra Viura, Spain 37,00 / btl

Castillo de Piedra Tempranillo, Spain 37,00 / btl

OR

Joseph Cattin Riesling, France 44,00/ btl

Septima Malbec, Argentina 46,00 / btl

Served coffee or tea 4,00/ person

AVEC

Gautier Cognac VSOP 9,70 /4cl

Arctic Oat liqueur 7,70 / 4cl

We serve our buffet dinners to groups of minimum of 20 people.

We require uniform order to the whole group.

You may choose one main course in the list above.

One main course included the price, extra courses +10,00 pp.

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

Reservations Hotel Korpilampi sales:

Tel. +358 9 6138 411 or myynti@korpilampi.fi