



New Year's Eve Buffet at Sheraton Stockholm Hotel 31st of December

COLD ITEMS

Oysters
Shallots in red wine vinegar with
tabasco and lemon slices
Blackened Tuna
Yuzo gel with grapefruit and fennel
Pannacotta on västerbottenost with
red onions, rye bread and bleak roe
Blackened beef with creamy herb
vinaigrette, pickled shallots and cress
Salmon sushi roll with
Japanese chili mayonnaise
Sichuan pepper and
honey glazed duck breast
Orange and beetroot smoked salmon with
sweet mustard sauce and
horseradish crème
Roasted butternut squash with salt roasted
pumpkin seeds, grapes, spinach and
burned orange vinaigrette
Waldorf salad
Mixed Green Salad

HOT ITEMS

Hasselback potatoes
Creamy mushroom soup
Spinach roulade with a variety of
beans and parmesan
Curry roasted halibut with pumpkin cream,
coconut, seaweed and Shanghai pak choy
Crispy suckling pig with
black truffle mousseline crème
Herb crusted slow cooked veal rib eye with
chimichurri sauce
Beetroot gnocchi with roasted yellow beet,
beer powder, daikon radish and horseradish

DESSERTS

Tiramisu
Crème Brûlée flavored with licorice
Selection of Petit Fours
Apple & champagne crumble pie
White chocolate mousse with cloudberry
Vanilla sauce
Whipped cream
Selection of Swedish cheeses with
marmalade, fruits & nut bread.

Buffet 1395 sek per person

Seatings at 17:30-20:00 and 20:30-23:00