

1. Herring

Pickled herring
Gin and cucumber herring
Grilled lemon and yogurt herring
Matjes herring
Tomato and chili herring with lovage
Mustard herring
Juniper-cured Baltic herring
Crayfish herring
Dill and Västerbotten cheese herring
Cured Baltic herring with whitefish roe and horseradish
Fried pickled Baltic herring
"Gubbröra" (Swedish egg and anchovy mix)
Pickled mushrooms

Mustard-pickled eggplant
Tomato and chili eggplant
Vört bread (spiced Christmas-style bread)
Rye crispbread
Honey crispbread
Fennel crispbread
Butter
Browned butter
Präst cheese
Spiced cheese
Red onion and chives
Chopped egg
Sour cream
Boiled potatoes

2. Cold and smoked fish

Cured salmon
Cold-smoked salmon
Hot-smoked salmon
Poached salmon
Hot-smoked mackerel with mayonnaise and lovage
Salmon and seafood pâté with trout roe
Dill-cured carrot
Egg halves with mayonnaise and lumpfish roe
Mustard dill sauce (Hovmästarsås)
Sauce verte
Vendace roe sauce with fennel pollen

3. Greens

Kale salad with pomegranate, silver onion and orange
Pickled cauliflower with seed crunch and parsley
Beets with blackcurrants
Potato salad with apple, leek and capers
Beetroot salad
Waldorf salad

4. Cold cuts

Christmas ham from Esplunda Farm
Smoked leg of lamb
Smoked wild boar roast
Prosciutto from Dalsjöfors
Pressed pork terrine
Veal terrine
Munsö sausage
Salami

Chicken terrine
Ulriksdal's liver pâté
Skåne mustard
Original mustard
Ulriksdal's Christmas mustard
Ulriksdal's apple sauce
Pickled beets
Comichons
Cumberland sauce

5. Warm dishes

Meatballs
Prinskorv (small sausages) from Mälarchark
Glazed pork belly
Ulriksdal's Christmas sausage
Red cabbage
Creamed kale with nutmeg
Jansson's temptation (potato and anchovy casserole)
Omelette with mushrooms
Swede casserole (rutabaga bake)
Chickpea croquettes with cumin and fennel
Fried red cabbage with blood orange and pumpkin seeds
Brussels sprouts with chili, curry, onion and raisins
Blood pudding with apple, lingonberries and bacon
Turkey in cream sauce with croutons and blue cheese
Roasted parsnips with browned butter, lemon and sunflower seeds

6. Cheese

Stilton
Cheddar cheese
"Efterglöd" from Arla Unika
White mold cheese from Vaddö
Gårdsmejeri
Sivan's creamy blue cheese
Fig marmalade
Green tomato marmalade
Fruit and nut bread
Saltine crackers
Finncrisp
Dried figs
Dried dates
Grapes

7. Desserts

Rice à la Malta with vanilla and orange	Crème brûlée with cinnamon and orange
Berry sauce	Candy marmalade
Cherry jam	Marzipan sweets
Raspberry jam	Ulriksdal's chocolate truffle with tonka bean
Whipped cream	Rocky Road
Almond tart shells (mandelmusslor)	"Juleskum" marshmallows
Saffron pears	Liquorice
Chocolate mousse	Rotella candy
Gingerbread cookies	"Häxvrål" sour liquorice
Brownie with chocolate ganache	Peppermint candy pillows
Saffron cookies	Chocolate ice fudge
Chocolate shortbread cookies	Chocolate fudge
Coconut macaroons	Vanilla fudge
Soft gingerbread cake	Caramels
Ulriksdal's cheesecake	Christmas nuts
Christmas nuts	Christmas toffee
Fresh fruit	Swedish butterscotch (knäck)
Citrus salad	Mint meringues

+ Ordered at the table

Glazed pig's foot with sauerkraut and crispy potatoes
Lutefisk with browned butter, béchamel sauce, smoked pork belly, onion, peas, and allspice
Bread dipped in the cooking broth (traditional "Dopp i grytan")
Rice pudding with cinnamon and sugar
Saffron ice cream
Raspberry sorbet
Vanilla ice cream with punsch-soaked raisins

Subject to minor changes