

SOFIA



Sofia's menu for Christmas season

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Buffet Christmas dinner

Sofia's buffet Christmas dinner

€58/person

Appetizer

- Malt bread seasoned with apple and cranberry and whipped butter L
- Green salad and lemon vinaigrette V, G
- Potatoes, butter and dill L, G
- Rosemary-roasted Jerusalem artichoke V, G
- Graved carrot and lipstick cream V, G
- Loim salmon and chive cream cheese L, G
- Duck rilette and cherries M, G

Vegetable appetizer

- Apple and cranberry spiced malt bread and whipped butter L
- Green salad and lemon vinaigrette V, G
- Potatoes, butter and dill L, G
- Rosemary roasted Jerusalem artichoke V, G
- Gravured carrots and lipstick cream V, G
- Maple syrup roasted beetroot and pistachios V, G
- Mushroom mousse and archipelago bread L

Main course

- Duck leg, truffle cream sauce, seasonal vegetables and beluga lentils L, G
or
- Grilled char, spinach stewed in crab broth, seasonal vegetables and beluga lentils L, G
or
- Celery seasoned with fermented black pepper, seasonal vegetables and beluga lentils L, G

Dessert

- Dark chocolate panna cotta, lacquer, vanilla and gingerbread L
- Browned butter flavored rice porridge pudding, cranberry and marshmallow L G
- Gingerbread

**On the next page you can find add-ons to make this
menu more generous with +11€/person**

Buffet Christmas dinner add-ons

Sofia's buffet Christmas dinner add-ons +€11/person

Appetizer add-ons

- Graved venison seasoned with juniper berries and lingonberry cream M, G
- Cold-smoked rainbow trout roe mousse L, G
- Smoked vendace foam and archipelago bread L

Vegetable appetizer

- Truffle marinated cauliflower V, G
- Pumpkin and vegan feta cream V, G

Dessert

- Dark chocolate panna cotta, lacquer, vanilla and gingerbread L
- Browned butter flavored rice porridge pudding, cranberry and marshmallow L G
- Selection of Finnish cheeses

Three-course Christmas dinner

Three-course Christmas dinner

€65/person

Appetizer

- Gravyed deer seasoned with juniper berries and black radish L, G

Main course

- Grilled char, caramelized carrot puree and beluga lentils L, G

Dessert

- Dark chocolate panna cotta, lacquer, vanilla and gingerbread L

Three-course vegetarian Christmas dinner

€59/person

Appetizer

- Mushroom mousse tartlet and beetroot L

Main course

- Celery seasoned with fermented black pepper, seasonal vegetables and beluga lentils L, G

Dessert

- Financier pastry & sea buckthorn L

The minimum order quantity for a buffet dinner is 30 people and for the three-course option 20 people. We require groups to choose the same menu.

All prices are subject to current VAT. We reserve the right to make changes. The menu is valid until further notice.

We adapt our service to special diets and food allergies if necessary. The following special diets are included in the price: lactose-free, dairy-free, gluten-free and vegan. Other special diets +4 € /person.

Terms and conditions of sale and cancellation of catering

Orders, special diets and confirmation of the number of people must be sent by email to the contact person no later than 10 days before the event. The stated number of people serves as the basis for invoicing.

Prices for catering are valid from Monday to Saturday. Sundays and public holidays according to the offer.

Cancellation policy

The cancellation terms for the event are specified in the offer.