

SCANDIC ROSENDAHL CHRISTMAS DINNER

Thu 24.12.2026

3pm - 5.30 pm and 6.30 pm - 9 pm

€62/person

Kids eat free under 6 | 6-12 €22

Scandic Friends discounts does not apply.

Reservations:

scandichotels.fi

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Starters

Green salad with lemon-passion vinaigrette DF, GF, V
Roasted root vegetables in the style of rosolli, with blue cheese
and caramelized nuts LF, GF
Lemon-marinated potato salad with spinach DF, GF, V
Waldorf salad DF, GF, V
Myrtilinen garlic cucumbers, honey and sour cream LF, GF
Traditional mushroom salad LF, GF
Selection of herring and Baltic herring LF, GF
Shrimp Skagen LF, GF
Rainbow trout roe DF, GF and Caviar V
Traditional cured salmon with mustard-dill sauce DF, GF
Smoked rainbow trout with remoulade sauce LF, GF
Smoked turkey breast with lingonberry preserve DF, GF
Roast beef with Brussels sprout and chestnut salad LF, GF
Selection of Christmas breads, butter and spreads

Main courses

Christmas ham, peas, plums and creamy ham sauce LF, GF
Christmas sausages, braised red cabbage and
house-made cognac mustard LF, GF
Flame-grilled Arctic char with crayfish sauce LF, GF
Beetroot rösti with spicy lentil stew and blue cheese LF, GF
Potato, carrot and rutabaga casseroles LF, GF
Parsley potatoes LF, GF
Vegan options also available.

Desserts

Traditional Finnish Christmas tarts and gingerbread cookies LF
Cheese selection with house-made preserves and crackers
Mulled wine cheese cake LF
Gingerbread mascarpone mousse with lingonberries LF
Fruits DF, GF, V
Marmalades DF, G and Chocolate pralines LF, GF

LF = Lactose-free | GF = Gluten-free | DF = Dairy-free | V = Vegan
Our food may contain allergens. Please ask for more information.