

# Ulriksdals Vårdshus

Christmas table 2025

Welcome to our Christmas table!

As per tradition, we follow the seven classic Christmas servings, offering a wide variety of dishes to suit all tastes. The meat we serve is always Swedish, and several of the dishes include vegetables and herbs from our own garden.

Some dishes can also be ordered directly at the table – you'll find them on the last page.

## First Serving – Herring and Baltic Herring

Pickled herring  
Elderflower herring  
Grilled lemon and yogurt herring  
Norröna matjes herring  
Tomato and chili herring with lovage  
Mustard herring  
Crayfish Baltic herring  
Dill and Svedjan cheese herring  
Cured Baltic herring with whitefish roe and horseradish  
Fried marinated Baltic herring  
Herring salad  
“Gubbröra” (egg and anchovy salad)  
Pickled mushrooms  
Mustard-marinated aubergine

Tomato and chili aubergine  
Wort bread  
Dark rye bread (kavring)  
Honey crispbread  
Skedvi crispbread  
Butter  
Browned butter  
Aged Swedish cheese (Prästost)  
Spiced cheese  
Red onion and chives  
Chopped egg  
Sour cream  
Boiled potatoes

## Second Serving – Cold and Smoked Fish   Third Serving – Greens

Cured salmon  
Cold-smoked salmon  
Hot-smoked salmon  
Poached salmon  
Hot-smoked mackerel with smoked mayonnaise and lovage  
Salmon and seafood pâté with trout roe  
Cured carrot with dill  
Egg halves with mayonnaise and lumpfish roe  
Mustard sauce  
Sauce verte  
Bleak roe sauce with fennel pollen  
Lemon and rapeseed mayonnaise

Crudité salad with chili vinaigrette  
Pickled cauliflower with seed crisp and parsley  
Beets with blackcurrants  
Potato salad with apple, leek, and capers  
Beetroot salad  
Waldorf salad

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## Fourth Serving – Cold Cuts

Christmas ham from Esplunda Farm  
Smoked lamb shoulder  
Smoked wild boar roast  
Air-dried ham from Dalsjöfors  
Pressed pork head cheese  
Veal head cheese  
Munsö sausage  
Air-dried salami from Nibble Farm  
Chicken pâté  
Ulriksdal's liver pâté  
Skåne mustard  
Classic mustard  
Ulriksdal's Christmas mustard  
Ulriksdal's apple sauce  
Curry remoulade  
Cornichons  
Cumberland sauce

## Fifth Serving – Warm Dishes

Meatballs  
“Prinskorv” sausages from Mälarchark  
Glazed pork belly  
Ulriksdal's Christmas sausage  
Red cabbage  
Creamed kale with nutmeg  
Jansson's Temptation (potato gratin with anchovies)  
Omelette with mushrooms  
Swede casserole  
Chickpea croquettes with cumin and fennel  
Fried red cabbage with blood grapefruit 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

## Sixth Serving – Cheese

Stilton  
Cheddar cheese  
Wrångebäck cheese  
Den Hvide Dame  
Sivans creamy blue cheese  
Fig marmalade  
Green tomato marmalade  
Fruit and nut bread  
Saltine crackers  
Finn Crisp  
Dried figs  
Dried dates  
Grapes

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## Seventh Course – Dessert

Ris à la Malta with vanilla and orange  
Berry sauce  
Cloudberry jam  
Raspberry jam  
Whipped cream  
Almond tarts  
Saffron pears  
Chocolate mousse  
Gingerbread cookies  
Brownie with chocolate ganache  
Saffron cookies  
Chocolate slices  
Coconut macaroons  
Soft gingerbread cake  
Ulriksdal-style cheesecake  
Christmas nuts  
Fresh fruit  
Citrus salad

Crème brûlée with cinnamon and orange  
Fruit jelly candy  
Marzipan sweets  
Ulriksdal chocolate truffle with tonka bean  
Rocky road  
Candied orange peel  
Licorice “Sweet as you”  
Licorice “Berry with me”  
Peppermint pillows  
Ice chocolate  
Chocolate fudge  
Vanilla fudge  
Hard candies  
Christmas nuts  
Christmas toffee  
Swedish knäck (hard caramel toffee)  
Mint kisses

## Ordered at the Table

Glazed pig's trotter with sauerkraut and crispy potatoes  
Lutfisk with browned butter, béchamel sauce, smoked pork belly, onion, peas, and allspice  
“Dopp i grytan” (bread dipped in broth)  
Rice porridge with cinnamon and sugar  
Saffron ice cream  
Raspberry sorbet  
Vanilla ice cream with punch-soaked raisins