



Sjätte Tunnan

Medieval Christmas Dinner 2022



First Serving: Three types of herring

Mustard herring with roasted hazelnuts, matjeherring topped with egg and herring pickled with wood garlic

Smoked cured salmon with green mustard sauce

Bread basket with freshly baked bread, bread flavoured with wort and crisp bread

Whipped butter with fragrance of pine

Potkäse - mixed cheesecream with cumin

Second Serving: A fruit platter for eye and palate

Game pate and smoked salmon in the shape of an apple and game pate in shape of a pear with berry sauce and fresh grapes

Third Serving: Cold Cut

Christmas ham boiled in spices

Camelina meat made from lamb roast

Home smoked fennel spiced sausage

Salt baked tartar from beetroot with apples and smoked almonds
sides such as home made mustard and pickled turnips
senap och picklade rovor

Fourth Serving: Warm food

Meatballs from wild boar, pork and mushroom

Slowcooked porkbelly

Homemade smoked game sausage

Slowcooked prime ribs with sauce from chicken liver and pickled red onion

Sides - saurkraut cooked in red wine with apple, green pea puré
and saffron frumenty

Fifth Serving: A sweet finish

Chireseye - bread pudding flavored with clove served with a cold cheery soup and eadible flowers

The dinner is rounded off with hypokras wich is a medieval mulled wine

