

9 November 2017

Viking Line's Christmas menu celebrates Nordic flavours

This year, Viking Line's Christmas menu is a celebration of Nordic flavours. Together with the Swedish Culinary Team, Viking Line's own chefs have planned a Christmas menu complete with traditional and pure Nordic flavours. In addition to classic holiday dishes and vegetarian options, the menu also features new Christmas delicacies with a unique Nordic twist. The Christmas buffet is available on Viking Line's ships from 17 November to 26 December 2017.

Christmas food is an essential part of a passenger's travel experience. Passengers board the ships with the intention of celebrating and pampering their taste buds. Viking Line has traditionally paid great attention to the planning and selection of the Christmas menu, since we know that our passengers value quality culinary experiences even more during the holiday season. Our Christmas menu planners are chosen carefully, and for this year's Christmas menu theme, Viking Line wanted to continue the celebration of Nordic flavours that was launched on the ships during the autumn. Thus, we chose the Swedish Culinary Team to work with Viking Line's own culinary masters to create a Christmas menu with the same gusto and inspiration as the autumn menu, which received high praise.

"In honour of the holiday season, we especially want to pamper our customers with culinary delights. Christmas dishes involve tradition, but there is also room to combine familiar foods and add new, fresh flavours. This year, we wanted to introduce a new approach to Nordic dishes and flavours, and this same philosophy carries over to our holiday menu," explains Bodil Ståhl, Restaurant Manager for Viking Line.

Viking Line's 2017 Christmas buffet features the traditional Christmas ham, but also a wide range of vegetarian options. Fish lovers will be drawn to the traditional raw-pickled and cold-smoked fish plates, as well as to the vendace and whitefish roe and herring flavoured with horseradish, Aquavit and sea buckthorn.

The Swedish Culinary Team is comprised of twelve chefs and confectioners from top Swedish restaurants who, led by their Captain, Fredrik Andersson, are working towards success in the next international Culinary World Cup in 2018 and the Culinary Olympics in 2020.

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