

VILLA
ERIK

MENUS

Our menus are inspired by the nature surrounding of Villa Erik and the quality ingredients offered by local farmers.

A warm welcome to enjoy tasty local food from Häme.



FESTIVE MENU

buffetstyle

Appetizer table

Salted and spiced herring
Coldsmoked salmonroll filled with cream cheese
Smoked salmon and dill-vanilla mousse
Archipelago bread with two fillings:
smoked reindeer and pike tartare
Flatbread roll filled with forest mushrooms
Local cheese with jammed cherry tomatoes
Local smoked turkey with lingonberryjam
Green salad and pickled fresh cucumber
Boiled potatoes

Main courses

Barbequeglazed pork tenderloin
Oat breaded white fish with chive beurre blanc
Marinated tofu with vegetables

&

House tzatziki and dijon sauce
Home baked bread and creamcheese spread

Dessert:

Chocolade cake with raspberry melba
Coffee, tea

64 € (56,14 € vat 0)

Persons min 20, max. 80.

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SEASON MENU

Buffetstyle

Autum buffet

Pastrami style cured salmon and Dijon-Crème fraîche

Farmer's cheese with marinated cherry tomatoes

Green salad with house dressing

Roasted gnocchi-bean salad

Yoghurt coleslaw

Tarragon vinaigrette with marinated apples and pears

Beef noisettes in spicy buttersauce and potato and parmesan mash

Limonello-vegetable pea steaks with lingonberry puree

Braised turnips

Chokerry pastry and white chocolate mousse

Winter buffet

Cured salmon with tar syrup

Beef pastrami and horseradish fennel salad

Tofu Skagen & seaweed caviar

White bean panzanella

Pickled kale and chioggia strain beet

Mixed green salad

Pork tenderloin with bacon-onion fry and dark thyme sauce

Root vegetable-potato fry

Broad bean-beetroot patties & mint yoghurt dressing

Baked Muscavado apples with almond filling

52 € / person incl. vat (45,61 vat 0)

Coffee / Tea 2,90 € / person (2,54 vat 0)

Min 15 persons buffet-style. 6-14 table service..

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BARBEQUEMENU

from the Ofyr Grill and buffet

Apetizer table:

Chargoal grilled salmon with fresh spinach, arugula
and horseradish cream
Colourful greensalad
Coleslaw
Seasonal vegetables marinated in whitevinegar and herbs

From the grill:

Lime-marinated chicken and variety of local sausages
Rosamunda potato wedges and grilled root vegetables

&

Mustard relish
Fruit salsa
Homebaked bread and spreads

Dessert:

Blueberry pannacotta
Coffee, tea

49 € (42,98 € vat 0)

Persons min 20, max. 80.

Available from May until end of September.

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MEETING CATERING

Breakfast

Filled breakfast roll, smoothie and whole fruits
Coffee and tea.

14,90 € (13,07 € vat 0)

Lunch

Two course menu. The kitchen uses products from the surrounding area according to the season.

Starter and maincourse
Coffee, tea
Small sweet with coffee

Lunch is served in portions.

For groups of 20-45 people, we set the appetizer at the buffet table and serve the main course in portions.

Lunch for groups of 45 people and larger is fully served at the buffet.

29,90€ (26,23 € vat 0)

Afternoon coffee table

Our delicious and varied coffee bar includes sweet treats baked in Eerikkilä, savoury delicacies to energise your afternoon and a generous portion of vitamins.

14,90 € (13,07 € vat 0)

**VILLA
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Villa Erik
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31340 Tammela

More information:

Reservations and special dietary request no later than 14 days before

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