

CHRISTMAS CATERING

Hafjell hotel offers our guests homemade and tasteful meals - made with love and care. The food is made from scratch with local ingredients. In addition to the taste of delicious ingredients and perfect combinations, it is also about something that brings people together - that creates joy!

Our menus are based on ingredients from Øyerfjellet and the district around Øyer. We facilitate for allergy sufferers, vegetarians and those who have special needs or desires.

CHRISTMAS FOOD

cold:

Smoked salmon (30 gr) with scrambled eggs
The kitchen's aquavit-cured salmon (30g) with mustard sauce
Sylte (30g) with coarse mustard
Rakfisk (50g) with sour cream, red onion and leek
The guesthouse's roast beef (50g) with homemade potato salad
Lefse, bread, flatbread and butter
Contains: Fish, mustard, eggs, milk and gluten

hot:

Ribs (3 pieces per person)
Medister cakes (2 pcs per person)
Christmas sausage (1 bit per person)
Sauerkraut, red cabbage, cranberries, almond potatoes and rib fat
Contains: Eggs and milk

Desert:

Rice cream with red sauce
Contains: Milk and gluten

595,- per person

Options: Pinnekjøtt (250g per person) with traditional accessories
Contains: Milk

CHRISTMAS DINNER #1

Appetizer :

Rakfisk served with lefse, red onion, sour cream and almond potato

Contains: fish gluten and milk

Main course:

Ribs, medister cake, Christmas sausage, sauce, potatoes and red cabbage / sauerkraut

Contains: eggs and milk

Desert:

Cheesecake or rice cream

425 per person

CHRISTMAS DINNER #2

Appetizer :

Rakfisk served with lefse, red onion, sour cream and almond potato

Contains: fish, glute and milk

Main course:

Pinnekjøtt, sausage from Voss, potato and roast

Contains: Milk

Desert:

Cheesecake or rice cream

Contains: Eggs, gluten and milk

475 per person

Prices:

All prices are stated per person and incl. VAT. We reserve the right to make changes in prices for special orders and price increases with our suppliers. The agreed price is the prices described in the order confirmation. In addition, there is transport of 1000,- per trip.

Payment:

Corporate customers: 10 days from completed catering or by appointment.

Private customers: Pay with bank card / visa upon delivery. We have a bank terminal with us.

Equipment:

All food is delivered in trays and thermo boxes. These must be returned to Hafjell hotel the day after catering. Buyer is responsible for replacing seller for equipment that is not returned within 3 days of delivery, or that is damaged upon return. Price for non-delivered equipment is 200,- per thermo box.