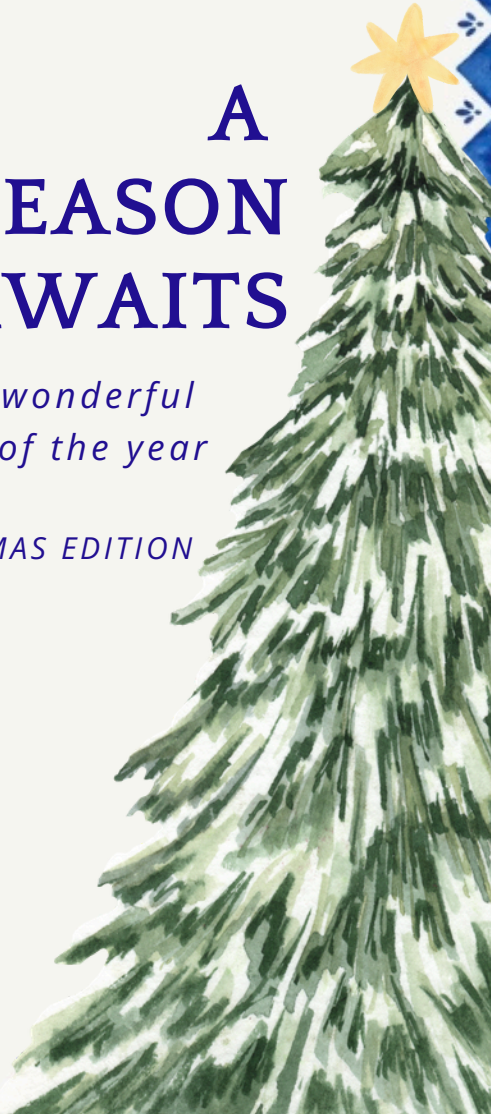




A MAGICAL SEASON AWAITS

*Celebrate the most wonderful
time of the year*

CHRISTMAS EDITION





Wednesday, 24th of December 2026

ROVANIEMI

Welcome Cocktail with Vodka · Cloudberry · Cranberry ·
Lime · Ginger beer

BEEF CARPACCIO WELCOME

Savory meringue · green apple cream · leek ash

CHESTNUT

Handmade ravioli · chestnut textures · selection of fine
mushrooms with winter truffle · San Michali hard cheese
from Syros · Remy Martin V.S.O.P.

SCALLOP

Grilled scallop · celeriac cream · quince · white wine
beurre blanc · dill oil · toasted hazelnut

SORBET

Lime sorbet · fresh mint leaves



TAGLIATA

Greek milk-fed veal · cardamom pumpkin purée · rapini ·
café de Paris butter

MILK CHOCOLATE

Tanariva Valrhona · mango coulis ·
financier soft biscuit

price per adult: 150€





Wednesday, 24th of December 2026

Kids Menu

Welcome with a sparkling fruity mocktail

Handmade vegetable pies with crispy filo, feta cream and tomato sauce with oregano and basil

Salad with cherry tomatoes, cucumber, graviera cheese flakes and crispy olive breadsticks



Free-range chicken fillet in an herb crust, olive oil mashed potatoes, baby carrots and lemon sauce

Tanariva Valrhona · mango coulis · soft financier cake

Children aged 4-12: 70€
Children aged 0-3: complementary





Thursday, 25th of December 2026

CHEF'S WELCOME

Carrot velouté · tarragon · ginger foam ·
handmade parmesan & cinnamon breadstick

LAHANODOLMAS · A MODERN INTERPRETATION

Black pork quenelle with sour trahana ·
cabbage textures · lime cream · mint oil

WINTER SALAD

Beetroot bulbs · pomegranate · mizuna · caramelized
pecan · ash-coated goat cheese · mandarin vinaigrette

TURKEY FILLET

Traditional Christmas stuffing with chestnuts and raisins ·
fine winter vegetables · roasted quince · blueberry gravy

WHITE CHOCOLATE

Opalys Valrhona · chestnut mousse · black currant ·
pecan nuts

120€ per adult





Wednesday, 24th of December 2026

Kids Menu

Welcome with a fruity mocktail

Handmade ravioli with fine cheeses and a sauce of
Santorini cherry tomatoes and fresh basil

Green leafy vegetables with corn, colorful tomatoes,
parmesan and a crispy olive leaf

Grilled fillets of veal, olive oil mashed potatoes, baby
carrots and lemon sauce



Opalys Valrhona · chestnut mousse · black currant

Children aged 4-12: 60€
Children aged 0-3: complementary





@mediterraneanpalacehotel

#HospitalityExcellence



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