



Skärva Herrgård

KARLSKRONA

Wedding menus

These examples show you what a wedding meal can look like, of course you can change and add to it as you wish.

Choose the perfect meal for you from our catalog. You are welcome to coordinate with our experienced chefs and event planners. If necessary, we pay attention to intolerance and also offer vegan dishes.

Finger food for champagne reception



Zucchini praline with spicy sheep's cheese cream

bacon-wrapped dates

Shrimp skewers in sesame coating

Bruschetta with tomatoes, basil and olive oil

APPETIZERS



small salad of fresh lettuce with balsamic vinaigrette
fresh figs with goat cheese and honey
colorful antipasti selection
(marinated grooved bell pepper, zucchini, eggplant, mushrooms)
Herb tartlet made from cream cheese mousse and fresh herbs

Classic wedding soups



chicken broth
(with strips of vegetables and egg sting)
double beef broth
(with marrowballs)
Fried soup
(with double beef broth and fresh chives)
Leek cream soup
(with shrimp)

MAIN DISHES



Chicken breast "Florentine"

(filled with spinach, chicken sauce)
Pork medallions in chanterelle cream sauce
Pork fillet in pink pepper sauce
beef
(fried in one piece in cognac cream sauce)
Beef entrecote
(with herb crust and port wine jus)
Plaice fillet with champagne sauce
Sea sole rolls
(filled with North Sea shrimp in lemon Riesling sauce)

SIDE DISHES



Butter spaetzle
potato gratin
Rosemary Potatoes
Butter noodles
Lemon risotto
Wild garlic noodles
Seasonal vegetable selection

VEGETARIAN MAIN COURSES



*Zucchini boats with vegetarian filling
(and cheese baked in the oven)*

Cappeletti funghi

*Pasta pockets filled with porcini mushrooms
(on a light rosé cream sauce with fried cocktail tomatoes)*

*Penne with basil pesto
(and Mediterranean vegetables)*



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WEDDING GRILL BUFFET

Skärva Herrgård is so beautiful again in summer. The lake, the park, the small historical bell tower, the pleasure house and everything around it make your wedding a wonderful summer party. To match our grill buffet selection, you will meet every taste.

APPETIZERS

Vitello tonnato

(thin slices of veal in tuna marinade)

Mozzarella with tomatoes

(and basil with olive oil and balsamic vinegar)

Appetizer plates

(with Parma ham and melon boat)

Homemade antipasti

(Aubergine slices fried in olive oil, cocktail tomatoes with cream cheese, peppers filled with cream cheese, marinated olives stuffed mushrooms, fried zucchini slices, dried tomatoes)

feta cheese

(baked in aluminum foil, with onions and hot peppers)

Baked potatoes with sour cream dip

Fried vegetable skewers

SALAD BUFFET

Crunchy leaf salads with balsamic dressing

Cucumber salad with pomegranate

Greek salad

Cole slaw

Mixed Skärva Herrgård salad with dressing of your choice

MEAT FRESH FROM THE GRILL

Marinated rump steaks

Chicken skewers marinated in garlic

Tilapia in the banana leaf
King prawns
Pork tenderloin
Spareibs
Pork steak
Bratwurst

DESSERT

Different types of ice cream
Fruit salad
Fruit plate with cream

Wedding cake

*We create wedding cakes especially according to your wishes. Ask us, we will
conjure up the perfect wedding cake for you.*

Service staff

*We charge per employee for the service area (serving drinks, serving
appetizers, etc.) per hour 170.00 SEK + 25% VAT*