



## CITY GRILL HOUSE

# CHRISTMAS EVENING BUFFET 18.11.2024 – 26.01.2025



### CHRISTMAS BUFFET 1

#### APPETIZERS

- Green salad, cucumber with dill, cherry tomato <sup>V</sup>
- Salad with honey-roasted apples, goat cheese and lemon rosemary dressing <sup>L</sup>
- Wild mushroom salad <sup>L</sup>
- Rosolje (Estonian beet & herring salad) <sup>L</sup>
- Pickled mushrooms and cornichons <sup>V</sup>
- Meat jelly with French mustard
- Beef tongue with horseradish cream <sup>L</sup>
- Chicken roulade, black currant marmalade
- Slightly salted salmon cured in juniper gin and beetroots
- Baltic herring rolls in glögg marinade
- Fried Baltic herring in wine marinade
- Christmas herring
- Hard boiled eggs with Skagen <sup>L</sup>
- Aubergine rolls with cream cheese, garlic and walnuts <sup>L</sup>
- Speck pies <sup>G</sup>

#### MAIN COURSES

- Salmon fillet with bisque sauce <sup>L</sup>
- Pork chops with roasted apples and red wine sauce
- Chicken breast served with curry and coconut sauce
- Black pudding with lingonberry jam <sup>G</sup>
- Rosemary au gratin potatoes <sup>L</sup>
- Rice with mushrooms <sup>V</sup>
- Grilled vegetables <sup>V</sup>
- Honey and thyme braised root vegetables <sup>V</sup>
- Rosemary potatoes au Gratin <sup>L</sup>

#### DESSERTS

- Tosca cake <sup>L, G</sup>
- Gingerbread tiramisu <sup>L, G</sup>
- Cinnamon panna cotta <sup>L</sup>
- Meringue with chocolate mousse, cranberries and almond shavings <sup>L, G</sup>
- Sweet pastry, gingerbread <sup>L, G</sup>
- Caramellised apricots <sup>V</sup>
- Selection of Estonian craft cheese <sup>L</sup>

- Ice water
- Coffee, tea

L – contains lactose G – contains gluten  
V – vegan

The menu is available for groups of 30 or more persons.  
Menu orders must be placed at least 48 hours in advance.

Tel +372 640 8947, hotelevents@tallink.ee | hotels.tallink.com



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# CHRISTMAS EVENING BUFFET 18.11.2024 – 26.01.2025



### CHRISTMAS BUFFET 2

#### APPETIZERS

- Iceberg lettuce, herb and lemon vinaigrette <sup>V</sup>
- Pickled pumpkin <sup>V</sup>
- German potato salad, chives aioli
- Roast beef with a light salad of leaves and cucumber with a creamy sour cream and horseradish sauce <sup>L</sup>
- Caesar salad
- Wild mushroom salad <sup>L</sup>
- Kalamata olives <sup>V</sup>
- Chicken roulade with black currant marmalade
- Pork terrine with sundried tomatoes
- Mildly salted salmon cured in juniper gin
- Lamprey from Narva in mustard sauce
- Christmas herring
- Baltic herring fillet, cottage cheese

#### MAIN COURSES

- Mustard crusted christmas ham
- Bacon and herb quiche <sup>L,G</sup>
- Jasmine rice with egg and shrimp
- Turkey breast, orange and ginger sauce
- Halibut with spinach sauce <sup>L</sup>
- Lamb casserole with red onion and mushrooms
- Black pudding with lingonberry jam <sup>G</sup>
- Garlic and rosemary roasted potatoes <sup>V</sup>
- Jansson's temptation <sup>L</sup>
- Roasted seasonal vegetables <sup>V</sup>
- Sweet and sour red cabbage <sup>V</sup>

#### DESSERTS

- Selection of Estonian craft cheese <sup>L</sup>
- Tosca cake, Sacher cake <sup>L,G</sup>
- Swedish apple cake <sup>L,G</sup>
- Sweet pastry, gingerbread <sup>L,G</sup>
- Selection of fruit <sup>V</sup>
- Macaroons, waffles <sup>L,G</sup>
- Vanilla mousse with brandied raisins <sup>L</sup>
- Christmas braided coffee cake with raisins <sup>L,G</sup>
- Ice water
- Coffee, tea

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