

ORGANIZE YOUR EVENT
IN THE TALLINK SPA & CONFERENCE HOTEL

2 AND 3 COURSE MENUS



SET 1

- Beet salad with goat cheese, arugula, strawberries, walnuts and balsamic vinegar dressing
- Slow baked chicken fillet with risotto, broccoli, cherry tomatoes and Hollandaise curry sauce^L
- Mascarpone cream with strawberries and Savoiardi cookies^{L, G}

SET 2

- Mozzarella with cherry tomatoes, basil, roasted nuts and grilled ciabatta^{L, G}
- Grilled cod with potato-spinach puree, asparagus, cherry tomatoes and white wine-lemon sauce^L
- Lime pie^{L, G}

SET 3

- Caesar salad with ciabatta and parmesan croutons^{L, G}
- Pork tenderloin in blackcurrant BBQ glaze, fried potatoes, grilled vegetables and red wine sauce
- Lava cake with raspberry sauce^{L, G}

SET 4

- Toast Skagen on brioche^{L, G}
- Burgundy beef stew with truffle mashed potatoes, broccoli and cherry tomatoes
- Meringue roll with blueberries and raspberry sauce^L

SET 5 Vegan menu

- Bean noodle-wakame salad with pickled radish and lamb salad
- Grilled carrot-chia seed patty with grilled vegetables and bell pepper stew
- Berry sorbet with fresh berry salad

SET 6 Vegan menu

- Fattoush aka Lebanese bread salad^G
- Beet patty with grilled vegetables and roasted bell pepper sauce
- Coconut panna cotta with pineapple mint salsa

L – contains lactose

G – contains gluten

The menu price includes water, coffee / tea and bread selection.

The 2 course menu can be selected from the 3 course menu.

Valid until 1.1.-30.12.2024

Menus are served to groups consisting of 10 people as minimum.

Please select one menu for the whole group.
The menu must be pre-ordered at least 48 hours in advance.