

ORGANIZE YOUR EVENT
IN THE TALLINK SPA & CONFERENCE HOTEL

FESTIVE DINNER BUFFET



Set 1

Cold selection

- Fresh green salad mix ^V
- Toast Skagen on brioche ^G
- White fish tartare
- Beef cheek with red onion jam
- Smoked pork tongue with horseradish aioli
- Fattoush aka Lebanese bread salad ^{G, V}
- Caprese salad ^L
- Chicken pasta salad with chili mayonnaise ^G
- Selection of Estonian handmade cheeses ^L

Hot dishes

- Cod fillet with Tuscan sauce
- Low temperature cooked thyme broiler fillet with curry sauce
- Beef stir-fry with rice noodles
- Roasted vegetables ^V
- Carrot patty with roasted bell pepper sauce ^V
- Green risotto ^L
- Herb potatoes ^V

Dessert

- Pastéis de nata ^{G, L}
- Tiramisu ^{G, L}
- Fresh fruit salad with strawberry syrup ^V

Set 2

Cold selection

- Fresh green salad mix ^V
- Tuna ceviche
- Lightly salted salmon with dill aioli
- Beef flank steak topped with onion jam and parmesan ^L
- Caesar salad with ciabatta - parmesan croutons ^G
- Greek salad ^L
- Prosciutto with cantaloupe melon
- Cheese tortellini salad ^{G, L}
- Selection of Italian cheeses ^L

Hot dishes

- Halibut fillet with shrimp sauce
- Blackcurrant glazed pork mini shank
- Chicken Pad Thai
- Vegetable lasagna ^{G, V}
- Oven roasted vegetables ^V
- Potato bake with cherry tomato and onion ^V

Dessert

- Tosca cake ^{G, L}
- Mini Pavlova ^L
- Fresh minty fruit salad ^V

L – contains lactose, G – contains gluten, V - vegan

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

Valid 01.01.–30.12.2024
Menus are served to groups consisting of 30 people as minimum.
Please select one menu for the whole group.
The menu must be pre-ordered at least 48 hours in advance.

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Set 1 Vegan menu

Cold selection

- Fattoush salad ^G
- Falafels
- Cucumber maki
- Ravioli salad with tomatoes and avocado
- Zucchini tagliatelle salad with sesame seeds and chili sauce
- Asian red cabbage salad with peanuts and ginger
- Cucumber with lime and coriander
- Cherry tomatoes with pesto
- Hummus with pita bread ^G
- Vegan tzatziki
- Vegan grated cheese

Hot dishes

- Vegetable lasagna with tomato sauce ^G
- Roast potatoes with onions, sun-dried tomatoes and herbs
- Rice noodles with vegetables and tofu
- Sweet potato fries with chili mayo
- Fried cauliflower rice with onion and ginger
- Spring rolls with vegetables, sweet chili sauce
- Red curry with roasted eggplant and chickpeas
- Button mushrooms fried in garlic butter with herbs
- Kebab

Dessert

- Banana date pound cake with vanilla sauce
- Coconut panna cotta with mango sauce
- Seasonal fruits
- Berry sorbet

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