

TALLINK HOTEL RIGA

FESTIVE DINNER BUFFET



SET 1

Salads and snacks

- Roast beef bruschetta with cream of fresh herbs ^{L,G}
- Fresh salad with teriyaki chicken, vegetables and sesame seeds ^{L,G}
- Salad with ginger-roasted salmon, lentils, grilled zucchini and homemade dressing
- Potato and pea salad – mini potatoes, whole grain mustard, lemon zest, capers, tarragon, green peas and lemon juice ^V
- Roasted beetroot salad with goat cheese and walnuts ^L
- Cold smoked mackerel, cream sauce with horseradish ^L
- Chicken Tikka tortilla wrap ^{L,G}
- Fresh tomatoes with mozzarella and red onions ^L

Hot dishes

- Pan-fried salmon fillet with bisque sauce ^L
- Homemade chicken roulade with spinach sauce ^L
- Mushroom risotto with parsley and cheese ^L
- Grilled eggplant, bell pepper and zucchini, served with a garnish of greens ^V
- Potato gratin with aged cheese and thyme ^L

Dessert

- Chocolate muffin ^{L,G}
- Cheesecake ^{L,G}
- Seasonal fruit platter ^V

SET 2

Salads and snacks

- Smoked salmon bruschetta with cream of fresh herbs ^{L,G}
- Fresh salad with turkey fillet, chickpea, avocado, cherry tomatoes and tomato pesto ^G
- Crunchy Asian salad with red cabbage, cilantro, scallions, carrots, fresh garlic, ginger and chili ^{G,V}
- Smoked cod salad with broccoli and fresh salad leaves
- Salad with roasted sweet potato, eggplant, pumpkin and basil pesto ^V
- Fresh tomato, mozzarella and red onions ^L
- Cold smoked mackerel, cream sauce with horseradish ^L
- Tortilla with turkey and fresh bell pepper ^{L,G}

Hot dishes

- Fried Nile perch fillet served with white wine sauce ^L
- Curry Tikka Masala ^{L,G}
- Beef Bourguignon with red onions and champignon mushrooms
- Oven-baked vegetables with greens ^V
- Roasted potato cakes with fresh herbs ^L
- Vegetable rice ^V

Dessert

- Berry cake ^{L,G}
- Banana cake ^{G,V}
- Seasonal fruit platter ^V

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

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

Valid until 31.12.2024.

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.