

ORGANIZE YOUR EVENT
IN THE TALLINK SPA & CONFERENCE HOTEL

LUNCH AND DINNER BUFFET



LUNCH AND DINNER BUFFET 1

Cold selection

- Fresh green salad mix ^V
- Salad dressings: Caesar sauce, vegetable mayonnaise ^L, basil oil, balsamic vinegar, olive oil
- German potato salad ^M
- Mozzarella - cherry tomato salad with basilic ^L
- Salami pasta salad ^G

Hot dishes

- Steamed cod with white wine - spinach sauce
- Low temperature cooked pork
- Pasta with grilled vegetables ^{G,V}
- Oven-baked vegetables ^V
- Herb potatoes ^V
- Steamed rice ^V

Dessert

- Panna cotta with raspberry coulis ^{G,L}
- Nero cake of the day ^{G,L}
- Fresh fruit salad ^V

LUNCH AND DINNER BUFFET 2

Cold selection

- Fresh green salad mix ^V
- Salad dressings: Caesar sauce, vegetable mayonnaise ^L, basil oil, balsamic vinegar, olive oil
- Caesar salad with ciabatta croutons ^G
- Feta tomato salad with arugula ^L
- Italian pasta salad with chicken ^G

Hot dishes

- Nile perch with butter and dill sauce
- Burgundy stew
- Vegetable stir-fry with rice noodles ^V
- Oven roasted vegetables ^V
- Potato purée ^V
- Steamed rice ^V

Dessert

- Bowl cake with strawberries, cream cheese and cookies ^{G,L}
- Nero cake of the day ^{G,L}
- Fresh 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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LUNCH AND DINNER BUFFET



LUNCH AND DINNER BUFFET 3 Vegan menu

Cold selection

- Fattoush salad ^G
- Falafels
- Cucumber maki
- 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
- Red curry with roasted eggplant and chickpeas
- Button mushrooms fried in garlic butter with herbs

Dessert

- Coconut panna cotta with mango sauce
- Seasonal fruits
- Berry sorbet

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