

Tallink Spa & Conference Hotel

# Lunch and dinner buffet

# **MENU 1**

### **Cold selection**

Fresh green salad mix V

Cocktail gherkins, cucumber, cherry tomato, olives V

Salad dressings: Caesar sauce, vegetable mayonnaise  $\forall$ , pesto  $\forall$  (nuts), balsamic vinegar  $\forall$ , olive oil  $\forall$ 

Potato salad L

Mozzarella and cherry tomato salad with basilic L

## **Hot dishes**

Steamed flounder fillet with shrimp sauce L

Slow-cooked pork with mustard sauce

Pasta with onion and cherry tomatoes G, V

Oven-baked vegetables V

Cheesy potatoes L

### **Dessert**

Ice cream selection, chocolate sauce, caramel sauce L

Nero cake of the day L, G

Seasonal fruits V

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

Valid 1.1.-30.12.2025

Menus are served to groups consisting of 30 people as minimum.

Please select one menu for the whole group.

The menu must be preordered at least 48 hours in advance.

L - contains lactose

G – contains gluten

**V** – vegan





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# **MENU 2**

## **Cold selection**

Fresh green salad mix V

Cocktail gherkins, cucumber, cherry tomato, olives V

Salad dressings: Caesar sauce, vegetable mayonnaise V, pesto V (nuts), balsamic vinegar V, olive oil V

Feta tomato salad with arugula L

Smoked chicken fusilli salad with chili mayo G

## **Hot dishes**

Sea bass with butter-dill sauce

Burgundy stew

Oven roasted vegetables V

Potato purèe L

Steamed rice V

### **Dessert**

Curd cream with breadcrumbs and raw strawberry jam

Nero cake of the day **L, G** 

Seasonal fruits V

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# MENU 3 V

### **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

Carrot hummus with pita bread (sesame) G

Vegan tzatziki

Vegan grated cheese

### **Hot dishes**

Vegetable lasagne 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-passionfruit sauce

Seasonal fruits

Berry sorbet

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