

CHRISTMAS EVENING BUFFET

18.11.2024 – 26.01.2025

CHRISTMAS BUFFET 1

Salads

Potato salad with smoked pork tenderloin ^L
Beetroot and goats cheese salad with lingonberry sauce
Fattoush aka Lebanese bread salad ^{G, V}
Wild mushroom salad ^L
Marinated pumpkin ^V
Marinated milkcaps ^V
Pickles with honey and sour cream ^L

Fish selection

Lightly salted salmon with dill aioli
Bream in homemade marinade ^L
Salted herring with egg, onion and sour cream ^{L, M}
Baltic herring in blackcurrant - glögg sauce
Deviled eggs with shrimp cream and caviar ^L

Meat selection

Meat jelly with vinegar and horseradish cream
Smoked pork tongue tartare ^L
Dry-salted beef with onion jam and parmesan
Slow baked broiler fillet with apricot chutney

Warm dishes

Roasted potatoes with garlic butter and parmesan ^L
Roasted carrots with honey and rosemary ^V
Roasted pumpkin with sage butter ^V
Risotto verde ^L
Salmon fillet with butter sauce ^L
Pork chops with honey mustard glaze
Roasted chicken breast with spinach in the Parmesan sauce ^L
Black pudding
Beer braised sauerkraut ^V

Sweet

Selection of mini cakes:
Red Velvet roll, fruit Tosca, carrot cake ^{G, L}
mini-Pavlova, macaron ^L
Selection of Estonian cheeses with orange-sparkling wine jam ^L
Fruit selection ^V

Coffee, tea, ice water
Christmas bread, ciabatta, black bread, bun

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

The menu is available for groups of 30 or more persons.
Menu orders must be placed at least 48 hours in advance.

Tallink Hotels Booking Centre
Tel +372 640 8947 | hotelevents@tallink.ee



CHRISTMAS EVENING BUFFET

18.11.2024 – 26.01.2025

CHRISTMAS BUFFET 2

Salads

Fresh salad with orange and lingonberries ^V
German potato salad with hot smoked salmon
Pomegranate feta salad
Cobb salad with herb vinaigrette
Beetroot and rocket salad
Olives, marinated bell pepper
Cocktail cucumbers ^V
Marinated milkcaps ^V

Fish selection

Cold smoked salmon fillet with lemon aioli
Bream in red marinade ^G
Toast Skagen ^L
Herring in mustard sauce
Blackcurrant herring

Meat selection

Chicken liver pâté with raspberry and mustard jam
Smoked duck breast with cherry sauce
Vitello tonnato – veal in tuna sauce
Pork tenderloin cooked at a low temperature, blackcurrant jam

Warm dishes

Potato puree with wild garlic ^L
Baked vegetables ^V
Spicy fried rice ^V
Green beans with onions and kidney beans ^V
Steamed halibut fillet with saffron and white wine sauce ^L
Mustard glazed Christmas ham with green peas and black plums ^G
Duck leg cooked at low temperature with red wine and plum sauce
Black pudding
Braised red cabbage with red wine ^V

Sweet

Selection of mini cakes:
Red Velvet roll, mini Tosca, mini tartlet with passionfruit cream ^{G, L}
Mini-tartlet with mascarpone mousse and lingonberries ^{G, L}
mini-Pavlova, macaron ^L
A selection of Italian cheeses with breadsticks, grapes and prosecco jelly ^{G, L}
Fruit selection ^V

Coffee, tea, ice water
Christmas bread, ciabatta, black bread, bun

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

The menu is available for groups of 30 or more persons.
Menu orders must be placed at least 48 hours in advance.

