

Christmas buffet on 24. December 2024

SALADS

- Potato salad with smoked pork tenderloin ^L
- Beetroot and goats cheese salad with lingonberry sauce ^P
- Fattoush aka Lebanese bread salad ^{G, V}
- Wild mushroom salad ^L
- Marinated pumpkin salad ^V
- Marinated milkcaps ^V
- Marinated garlic ^V
- Olives, sun-dried tomatoes ^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

- Venison pâté with brandy and lingonberries
- Smoked pork tongue tartare ^L
- Dry-salted beef with onion jam and parmesan ^L
- Slow baked broiler fillet with apricot chutney

WARM DISHES

- Roasted potatoes with cherry tomatoes and arugula ^V
- Roasted carrots with honey and rosemary ^V
- Roasted pumpkin with sage butter ^V
- Saffron risotto
- Salmon fillet with butter sauce ^L
- Pork chops with honey mustard glaze
- Duck leg confit with plum sauce
- Beer-braised sauerkraut with apples ^V

SWEET

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

DRINKS

- Glass of sparkling wine
- Coffee, tea, ice water
- Christmas bread, ciabatta, black bread, bun

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