

Tallink City Hotel

# Christmas evening buffet 1

## APPETIZERS

- Green salad, cucumber with dill, cherry tomato V
- Salad with honey-roasted apples, goat cheese, lemon rosemary dressing L
- Wild mushroom salad L
- Rosolje (Estonian beet & herring salad) L
- Pickled mushrooms and cornichons V
- Meat jelly with French mustard M
- Beef tongue with horseradish cream L
- Chicken roulade, black currant marmalade
- Slightly salted salmon cured in juniper gin and beetroots
- Baltic herring rolls in glögg marinade
- Fried Baltic herring in wine marinade
- Christmas herring
- Shrimp deviled eggs L M M
- Aubergine rolls with cream cheese, garlic and walnuts L M
- Speck pies M

## MAIN COURSES

- Salmon fillet with bisque sauce L
- Pork chops with roasted apples and red wine sauce
- Chicken breast served with curry and coconut sauce
- Black pudding with lingonberry jam M
- Rice with mushrooms V
- Grilled vegetables V
- Honey and thyme braised root vegetables V
- Rosemary potatoes au Gratin L

## DESSERTS

- Tosca cake L M M
- Gingerbread tiramisu L M
- Cinnamon panna cotta L
- Meringue with chocolate mousse, cranberries and almond shavings L M M
- Sweet pastry, gingerbread L M
- Caramelized apricots V
- Selection of Estonian craft cheese L

Coffee, tea, Ice water

Valid 17.11.2025–25.01.2026

Menu orders must be placed  
at least 48 hours in advance.

The menu is available for  
groups of 30 or more persons.

### Booking Centre:

Tel +372 640 8947  
hotelevents@tallink.ee  
hotels.tallink.com

L – contains lactose

M – contains gluten

M – contains eggs

M – contains nuts

M – contains mustard

V – vegan

Tallink City Hotel

# Christmas evening buffet 2

## APPETIZERS

Iceberg lettuce, herb and lemon vinaigrette ✓

Pickled pumpkin ✓

German potato salad, chives aioli ●✂️L

Roast beef with a light salad of leaves and cucumber with a creamy sour cream and horseradish sauce L

Caesar salad ●✂️

Wild mushroom salad L

Kalamata olives ✓

Chicken roulade with black currant marmalade

Pork terrine with sundried tomatoes

Mildly salted salmon cured in juniper gin

Lamprey from Narva in mustard sauce

Christmas herring

Baltic herring fillet, cottage cheese L

## MAIN COURSES

Mustard crusted christmas ham ✂️✂️

Bacon and herb quiche L✂️●

Jasmine rice with egg and shrimp ●

Turkey breast, orange and ginger sauce

Halibut with spinach sauce L

Lamb casserole with red onion and mushrooms

Black pudding with lingonberry jam ✂️

Garlic and rosemary roasted potatoes ✓

Jansson's temptation (potato casserole) L

Roasted seasonal vegetables ✓

Sweet and sour red cabbage ✓

## DESSERTS

Selection of Estonian craft cheese L

Tosca cake, Sacher cake L✂️✂️

Swedish apple cake L✂️

Sweet pastry, gingerbread L✂️

Selection of fruit ✓

Macaroons, waffles

Vanilla mousse with brandied raisins L

Christmas braided coffee cake with raisins L✂️

Coffee, tea, Ice water

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✂️ – contains mustard

✓ – vegan