



Tallink City Hotel

Festive dinner buffet

MENU 1

Cold selection

Pickled mushrooms, pickled bell peppers, fresh salted cucumbers in dill and olive oil, green and black olives, hummus, Marie Rose sauce **L, G**, tapenade

Caesar salad with smoked salmon **L**

Salad with oven-roasted zucchini, eggplant, goat cheese, walnuts and basil pesto **L**

German potato salad

Roast beef with mustard sauce

Shrimp and egg salad

Estonian cheese **L**, cold meat cuts (olive oil, ketchup, mayonnaise, mustard, horseradish, tabasco)

Hot dishes

“Mibrasa” grilled turkey breast medallions with creamy cognac sauce **L**

Lamb, red wine and red onion casserole

Lime and lemon glazed salmon fillet with bisque sauce **L, G**

Penne with basil pesto, spinach, sun-dried tomatoes and pine nuts **G, V**

Roasted cauliflower and champignons with fresh parsley **V**

Vegetable ratatouille **V**

Dessert

Vanilla panna cotta with fresh strawberry sauce **L**

French clementine cheesecake with whipped cream **L, G**

Mini fruit basket **L, G**

Fruit salad **V**

Bread selection – ciabatta, Bremen bread, toast, buns, butter and margarine

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 pre-ordered at least 48 hours in advance.

L – contains lactose

G – contains gluten

V – vegan



Tallink City Hotel

Festive dinner buffet

MENU 2

Cold selection

Pickled mushrooms, pickled bell peppers, fresh salted cucumbers in dill and olive oil, green and black olives, hummus, Marie Rose sauce **L, G**, olive tapenade

Fresh salad with shrimp, avocado, green beans and orange-chili dressing

Salad with kale, carrots, marinated beetroots and cashew nuts **V**

Roasted duck breast and pumpkin salad with blackcurrant sauce

Gravlax with mustard sauce

Estonian cheese **L**, cold meat cuts (olive oil, ketchup, mayonnaise, mustard, horseradish, tabasco)

Hot dishes

Grilled chicken breast with spicy asian teriyaki sauce, ginger, chili and sesame seeds

“Mibrasa” grilled beef entrecote steak with green peppercorn sauce **L**

Oven-roasted halibut fillet with creamy white wine sauce **L, G**

Grilled vegetables with garlic and fresh herbs **V**

Jasmine rice with vegetables **V**

Gnocchi in spinach sauce with cherry tomatoes and grated hard cheese

Dessert

Blueberry yoghurt cake **L, G**

Chocolate mousse with raspberry sauce **L, G**

Mini fruit basket **L, G**

Fruit salad **V**

Bread selection – ciabatta, Bremen bread, toast, buns, butter and margarine

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 pre-ordered at least 48 hours in advance.

L – contains lactose

G – contains gluten

V – vegan