

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



Tallink Spa & Conference Hotel Festive dinner buffet

MENU 1

Cold selection

Fresh green salad mix ♥ Toast Skagen on brioche G Salted whitefish fillet with cucumber, dill and buttermilk sauce Lightly smoked duck breast with fig-balsamic jam Smoked pork tartare Fattoush salad G,♥ Burrata salad, grilled peaches and tomatoes L Chicken pasta salad with chili mayonnaise G Taglieri misto L, G

Hot dishes

Salmon fillet with Norwegian butter sauce Slow-cooked pork tenderloin with mushroom sauce Thai-style stir-fried vegetables with cashews, onions, peppers and chicken Roasted vegetables V Tomato risotto L Herb potatoes V

Dessert

Pastéis de nata **L, G** Tiramisu **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



Tallink Spa & Conference Hotel Festive dinner buffet

MENU 2

Cold selection

Fresh green salad mix ¥
Salmon ceviche
Lightly salted salmon with dill aioli
Beef flank steak topped with onion jam and parmesan L
Caesar salad with ciabatta-parmesan croutons G
Goat cheese salad with pear and walnuts
Serrano ham, cantaloupe melon, olives, crackers, pickled peppers, chorizo sausage G

German potato salad

Hot dishes

Pike-perch fillet with spinach and mustard sauce Blackcurrant glazed pork mini shank Seafood paella Tortelli pasta with mozzarella and tomato **L, G** Oven roasted vegetables **V** Potato bake with cherry tomato and onion **V**

Dessert

Greek yogurt-white chocolate cream with raw raspberry jam L, GMini Pavlova LFresh minty fruit salad V

Tallink Spa & Conference Hotel Festive dinner buffet

MENU 3 V

Cold selection

Fattoush salad **G** Spring rolls with chili lime sauce Cucumber maki Ravioli salad with tomatoes and avocado **G** 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

Hot dishes

Mushroom ravioli 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 Red curry with roasted eggplant and chickpeas Button mushrooms fried in garlic butter with herbs Jasmine rice

Dessert

Banana date pound cake with vanilla sauce **G** Coconut panna cotta with mango-passionfruit sauce Seasonal fruits Berry sorbet

menu

Vegan

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

