



Tallink Hotel Riga

Festive dinner buffet

MENU 1

Salads and snacks

Roast beef bruschetta with cream of fresh herbs **L, G**

Fresh salad with teriyaki chicken, vegetables and sesame seeds **L, G**

Salad with ginger-roasted salmon, lentils, grilled zucchini and homemade dressing

Potato and pea salad – mini potatoes, whole grain mustard, lemon zest, capers, tarragon, green peas and lemon juice **V**

Roasted beetroot salad with goat cheese and walnuts **L**

Cold smoked mackerel, cream sauce with horseradish **L**

Chicken Tikka tortilla wrap **L, G**

Fresh tomatoes with mozzarella and red onions **L**

Hot dishes

Pan-fried salmon fillet with bisque sauce **L**

Homemade chicken roulade with spinach sauce **L**

Mushroom risotto with parsley and cheese **L**

Grilled eggplant, bell pepper and zucchini, served with a garnish of greens **V**

Potato gratin with aged cheese and thyme **L**

Dessert

Chocolate muffin **L, G**

Cheesecake **L, G**

Seasonal fruit platter **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 pre-ordered at least 48 hours in advance.

L – contains lactose

G – contains gluten

V – vegan



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MENU 2

Salads and snacks

Smoked salmon bruschetta with cream of fresh herbs **L, G**

Fresh salad with turkey fillet, chickpea, avocado, cherry tomatoes and tomato pesto **G**

Crunchy Asian salad with red cabbage, cilantro, scallions, carrots, fresh garlic, ginger and chili **G, V**

Smoked cod salad with broccoli and fresh salad leaves

Salad with roasted sweet potato, eggplant, pumpkin and basil pesto **V**

Fresh tomato, mozzarella and red onions **L**

Cold smoked mackerel, cream sauce with horseradish **L**

Tortilla with turkey and fresh bell pepper **L, G**

Hot dishes

Fried Nile perch fillet served with white wine sauce **L**

Curry Tikka Masala **L, G**

Beef Bourguignon with red onions and champignon mushrooms

Oven-baked vegetables with greens **V**

Roasted potato cakes with fresh herbs **L**

Vegetable rice **V**

Dessert

Berry cake **L, G**

Banana cake **G, V**

Seasonal fruit platter **V**

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