

Tallink Spa & Conference Hotel

Christmas evening buffet 1

SALADS

- Country ham and potato salad **L** **●**
- Beetroot and goats cheese salad with lingonberry sauce **◆**
- Fattoush aka Lebanese bread salad **⚡** **V**
- King prawn salad with rocket salad, cherry tomatoes and parmesan **L**
- Marinated pumpkin **V**
- Marinated milkcaps **V**
- Pickles with honey and sour cream **L**

FISH

- Lightly salted salmon with dill aioli
- Bream in homemade marinade **L**
- Salted herring with egg, onion and sour cream **L** **⚡**
- Mussels with chili, garlic and white wine
- Deviled eggs with shrimp cream and caviar **L**

MEAT

- Meat jelly with vinegar and horseradish cream
- Smoked pork tongue tartare **L**
- Dry-salted beef with onion jam and parmesan
- Slow baked broiler fillet with apricot chutney

WARM DISHES

- Butter-fried pikeperch fillet with spinach and white wine sauce **L**
- Pork chops with honey mustard glaze
- Roasted chicken breast with tomato in the parmesan sauce **L**
- Black pudding **⚡**
- Beer braised sauerkraut **V**
- Roasted potatoes with garlic butter and parmesan **L**
- Roasted carrots and pumpkin with honey and rosemary **V**
- Spicy rice with ginger, garlic and turmeric

SWEET

Selection of mini cakes:

- Pistachio-mascarpone roll **⚡** **L** **●**
- Fruit Tosca **⚡** **L** **●**
- Gingerbread truffle **⚡** **L** **●**
- Mini-Pavlova, macaron **L** **●**

Selection of Estonian cheeses with orange-sparkling wine jam **L**

Fruit selection **V**

Coffee, tea, ice water

Christmas bread, ciabatta, black bread, bun

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
hotevents@tallink.ee
hotels.tallink.com

L – contains lactose

⚡ – contains gluten

● – contains eggs

◆ – contains nuts

⚡ – contains mustard

V – vegan

Tallink Spa & Conference Hotel

Christmas evening buffet 2

SALADS

Fresh salad with orange and lingonberries ✓
German potato salad with hot smoked salmon
Pomegranate feta salad
Caprese salad L
Roasted beetroot, sweet potato and rocket salad
Olives, marinated bell pepper
Cocktail cucumbers ✓
Marinated milkcaps ✓

FISH

Cold smoked salmon fillet with lemon aioli ●
Bream in red marinade ☿
Toast Skagen L●
Herring in mustard sauce
Blackcurrant herring

MEAT

Chicken liver pâté with raspberry and mustard jam ☿
Smoked duck breast with cherry sauce ☿
Vitello tonnato – veal in tuna sauce
Pork tenderloin cooked at a low temperature and blackcurrant jam

WARM DISHES

Steamed halibut fillet with saffron and white wine sauce L
Mustard glazed Christmas ham with green peas and black plums ☿
Duck leg cooked at low temperature with red wine and plum sauce
Black pudding ☿
Braised red cabbage with red wine ✓
Sweet potato and potato mash with herbs L
Baked vegetables ✓
Fried rice with chili and scallions ✓
Green beans with onions and kidney beans ✓

SWEET

Selection of mini cakes:

- Pistachio-mascarpone roll ☿ L●
- Mini-Tosca ☿ L●
- Mini tartlet with granadilla cream ☿ L●
- Soft gingerbread with cream cheese frosting ☿ L●
- Macaron L●

A selection of Italian cheeses with breadsticks, grapes and prosecco jelly ☿ L
Fruit selection ✓

Coffee, tea, ice water
Christmas bread, ciabatta, black bread, bun

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✓ – vegan