



Tallink Spa & Conference Hotel

# Festive dinner buffet

## MENU 1

### Cold selection

Arugula salad with cherry tomatoes and artichoke 

King prawns with chili, garlic and parsley   

Salted whitefish fillet with cucumber, dill and buttermilk sauce   

Lightly smoked duck breast with fig-balsamic jam

Prosciutto with pear and gorgonzola cheese  

Burrata salad, grilled peaches and tomatoes  

Pasta salad with salami  

Taglieri misto   

### Hot dishes

Salmon fillet with lemon-caper sauce   

Low-temperature cooked pork tenderloin with red wine-garlic sauce

Chicken Milanese with lemon    

Roasted eggplant, cherry tomatoes and red onion with feta cheese 



Ravioli in Tuscan sauce 

Roasted potatoes with garlic, parsley and paprika flakes 

### Dessert

Lemon tartelette    

Tiramisu    

Melon and watermelon with lime syrup and roasted pistachios  

The menu price includes water, coffee/tea and bread selection.

Valid 01.01.–30.12.2026

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.

 – contains lactose


 – contains milk

 – contains eggs

 – contains gluten

 – contains fish

 – contains nuts

 – contains crustaceans

 – contains mustard

 – contains sesame seeds

 – vegan



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## 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 

Caesar salad with ciabatta-parmesan croutons   

Goat cheese salad with pear and walnuts 

Serrano ham, cantaloupe melon, olives, crackers, pickled peppers, chorizo sausage 

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   

Oven roasted vegetables 

Potato bake with cherry tomato and onion 

### Dessert

Greek yogurt-white chocolate cream with raw raspberry jam   

Mini Pavlova   

Fresh minty fruit salad 

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