



CHRISTMAS AND  
NEW YEAR'S EVE AT  
RADISSON BLU HOTEL  
OLÜMPIA  
2017/2018



# CHRISTMAS GALA BUFFET

## BREADS AND SPREADS

- Fresh baked bread rolls and Christmas breads
  - Butter and herb cream

## COLD BUFFET

- Herring salad with beetroot
- Green salad with quinoa, prawns, marinated vegetables and rice vinegar vinaigrette
  - Caesar salad with grilled chicken fillet and garlic bread croutons
- Green salad with tomato, olive and feta cheese and cucumber tzatziki sauce
  - Green salad with marinated pumpkin and lingonberries
- Selection of fish: marinated herrings, hot smoked salmon, eggs with prawns, roasted and marinated lamprey\*
  - Lightly salted salmon fillet with mustard sauce
    - Red caviar
  - Open spinach and goat cheese pie
  - Christmas ham with black currant jelly
- Selection of extras: marinated pumpkin, salted cucumber and marinated mushrooms

\* Fish will be served with boiled potatoes, sliced onion, sour cream and lemon wedges

## HOT BUFFET

- Salmon fillet in puff pastry with spinach and creamy Brussels sprouts
  - Jansson's temptation: anchovy and potato bake
- Selection of oven roasted Christmas sausages with sauerkraut
  - Crispy Christmas ham with ginger and honey
- Slow cooked turkey fillet with apples and lingonberries
  - Creamy carrot gratin
- Potatoes baked with herb butter

## DESSERTS

- Christmas tarts
- Gingerbread cookies
  - Rice à la Malta
- White chocolate and ricotta cheesecake
  - Mango mousse with coriander
- Christmas tiramisu dessert with pear and chocolate
  - Fruits

Glögg • coffee • tea • ice water

## DRINK RECOMMENDATIONS

(extra charge)

Freixenet Carta Nevada Semi-Seco	12 cl	5.50 €
Marsanne Sauvignon Blanc Orbiel & Frères Languedoc	75 cl	23.00 €, 16 cl 6.00 €
Merlot Orbiel & Frères Languedoc	75 cl	23.00 €, 16 cl 6.00 €
A. Le Coq Premium	50 cl	4.80 €
Viru Valge	4 cl	5.00 €
Vana Tallinn	4 cl	4.40 €
Torres 10Year	4 cl	5.00 €
Hennessy V.S.O.P	4 cl	10.00 €

Menu is valid  
01.11.2017–  
31.01.2018  
(excl 24.12.2017  
and 31.12.2017)

**33 €**  
per person  
Minimum  
25 people

**Radisson** **BLU**  
HOTEL OLÜMPIA, TALLINN

ADDITIONAL INFORMATION AND  
RESERVATIONS  
+372 631 5314 or  
estonia.events@radissonblu.com

# TRADITIONAL CHRISTMAS BUFFET

## BREADS AND SPREADS

- Fresh baked bread rolls and Christmas breads
  - Butter and herb cream

## COLD BUFFET

- Herring salad with beetroot
- Green salad with quinoa, prawns, marinated vegetables and rice vinegar vinaigrette
  - Caesar salad with grilled chicken fillet and garlic bread croutons
- Green salad with tomato, olive and feta cheese and cucumber tzatziki sauce
  - Green salad with marinated pumpkin and lingonberries
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Glögg • coffee • tea • ice water

## DRINK RECOMMENDATIONS

(extra charge)

Freixenet Carta Nevada Semi-Seco	12 cl	5.50 €
Marsanne Sauvignon Blanc Orbiel & Frères Languedoc	75 cl	23.00 €, 16 cl 6.00 €
Merlot Orbiel & Frères Languedoc	75 cl	23.00 €, 16 cl 6.00 €
A. Le Coq Premium	50 cl	4.80 €
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Vana Tallinn	4 cl	4.40 €
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Hennessy V.S.O.P	4 cl	10.00 €

Menu is valid  
01.11.2017–  
31.01.2018  
(excl 24.12.2017  
and 31.12.2017)

**28 €**  
per person  
Minimum  
25 people

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# 3-COURSE CHRISTMAS MENU

PLEASE SELECT ONE OPTION FOR EACH COURSE BELOW

## STARTERS

Herb-marinated venison carpaccio with cranberry-chilli sauce, marinated chanterelles and cheese chips  
OR

Slow baked salmon fillet with red caviar, green salad and crispy bread shavings

## MAIN DISHES

Beef fillet tournedos with herb-garlic butter, potato-parmesan terrine, red onion and fig jam and dark meat jus  
OR

Roast local Peipsi pike perch with potato-lemon puree, creamy spinach, sun-dried tomatoes and herb sauce

## DESSERTS

White chocolate and ricotta cheesecake with berry sauce  
OR

Apple-cinnamon cake with gingerbread ice cream

Freshly baked bread rolls and Christmas breads

Butter and herb cream

Glögg • coffee • tea • ice water

## DRINK RECOMMENDATIONS

(extra charge)

Freixenet Carta Nevada Semi-Seco 12 cl 5.50 €

Marsanne Sauvignon Blanc Orbiel & Frères Languedoc 75 cl 23.00 €, 16cl 6.00 €

Merlot Orbiel & Frères Languedoc 75 cl 23.00 €, 16 cl 6.00 €

A. Le Coq Premium 50cl 4.80 €

Viru Valge 4 cl 5.00 €

Vana Tallinn 4 cl 4.40 €

Torres 10 Year 4 cl 5.00 €

Hennessy V.S.O.P 4 cl 10.00 €

Menu is valid  
01.11.2017–  
31.01.2018  
(excl 24.12.2017  
and 31.12.2017)

29 €  
per person  
Minimum  
10 people

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# CHRISTMAS EVE BUFFET AT RESTAURANT SENSO

## BREADS AND SPREADS

- Fresh baked bread rolls and Christmas breads
  - Butter and herb cream

## COLD BUFFET

- Herring salad with beetroot
- Green salad with quinoa, prawns, marinated vegetables and rice vinegar vinaigrette
  - Caesar salad with grilled chicken fillet and garlic bread croutons
- Green salad with tomato, olive and feta cheese and cucumber tzatziki sauce
  - Green salad with marinated pumpkin and lingonberries
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    - Red caviar
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- Selection of extras: marinated pumpkin, salted cucumber and marinated mushrooms

\* Fish will be served with boiled potatoes, sliced onion, sour cream and lemon wedges

## HOT BUFFET

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## DESSERTS

- Christmas tarts
- Gingerbread cookies
  - Rice à la Malta
- White chocolate and ricotta cheesecake
  - Mango mousse with coriander
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Glögg • coffee • tea • ice water

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Hennessy V.S.O.P	4 cl	10.00 €

24.12.2017  
19.00–23.00

42 €  
per person

The programme  
contains live music  
and  
from 19.00 until 21.00  
Santa Claus himself  
will pay a visit

**Radisson** **BLU**  
HOTEL OLÜMPIA, TALLINN

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New Year's Eve Celebration Party at Radisson Blu Hotel Olümpia's Alfa hall

# TOUR LE GLAMOUR

The last evening of the year awaits you with a rich buffet of different cuisines from around the world  
The sparkle of Utopia Entertainment's variety show will take you on a tour through different countries and eras

Mystery and illusion will be offered through the magic show

To keep our spirits high the evening will be led by our compare Jevgeni Timoštšuk

A separate party room for the children will have its own special programme including Santa Claus

The programme starts at 20.00 and lasts till 00.00, when the party continues with a DJ

## MENU

### COLD BUFFET

- Oysters with red onion vinaigrette and sparkling wine sabayon
  - Marinated green mussels à la Provence
  - Red caviar – served with blinis and sour cream
  - Lightly salted salmon with lemon and crème fraîche
- Cocktail salad with salmon tartare, marinated prawns, asparagus and egg
  - Marinated tiger prawns with spicy tomato salsa
- Glamorous antipasti – a selection of the best Mediterranean delicacies
- Lightly smoked turkey fillet salad with oven-baked tomatoes, delicious Greek cheese and balsamic vinaigrette
  - Buffalo mozzarella salad with grilled vegetables and avocado
- Green salad with potatoes Parisienne, roast tuna and Dijon sauce
  - Low temperature roast duck fillet "Rose" with plum sauce
- Low temperature roast boneless leg of lamb with black garlic and rosemary

### HOT BUFFET

- Roast salmon fillet with cherry tomatoes and crayfish-tarragon sauce
- Slow roasted veal entrecote with colourful carrots sautéed in butter
- Seafood fried in chorizo butter – tiger prawns, halibut and scallops
  - Grilled chicken skewers with garlic and champignon sauce
    - Potato gratin with Comté cheese
  - Fried potatoes Parisienne with bacon and shallots
  - Spicy vegetable spring rolls with oyster sauce
  - Boiled jasmine rice with roasted sesame seeds
    - Vegetables seasoned with herb butter

### CARVERY

- Beef tenderloin
- Herb marinated pork
- Hollandaise and pepper sauce

### DESSERTS

- Rich selection of French cheeses with extras
  - Fresh cut fruit
- Cheesecake with caramelized pistachio nuts
  - Mango mousse with pomegranate syrup
- Mini raspberry cream baskets with white chocolate shavings
  - Chocolate terrine with candied orange
  - New Year's cake

Coffee • Tea

A welcome drink and glass of Freixenet sparkling wine to celebrate the New Year



*Freixenet*

31.12.2017  
at 20.00  
till 02.00

Price 139 €  
Children 6–12 years  
69 €  
Children up to 5 years  
free of charge

**Radisson** **BLU**  
HOTEL OLÜMPIA, TALLINN

ADDITIONAL INFORMATION AND BOOKINGS:  
Tel +372 631 5650  
olumpia.concierge@radissonblu.com

# NEW YEAR'S EVE GALA DINNER AT RESTAURANT SENSO

The last evening of the year awaits you with a rich buffet of different cuisines from around the world  
Guitarist Madis Arvisto will play enjoyable music from different eras and countries  
A separate party room for the children will have its own special programme including Santa Claus

## MENU

### COLD BUFFET

- Oysters with red onion vinaigrette and sparkling wine sabayon
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  - Red caviar – served with blinis and sour cream
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### CARVERY

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  - Chocolate terrine with candied orange
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Coffee • Tea

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glass of Freixenet sparkling wine to celebrate the New Year



*Freixenet*

31.12.2017  
at 20.00  
till 00.00

Price 79 €  
Children 6–12 years  
39 €  
Children up to 5 years  
free of charge

*Radisson* **BLU**  
HOTEL OLÜMPIA, TALLINN

ADDITIONAL INFORMATION AND BOOKINGS:  
Tel +372 631 5650  
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RADISSON BLU HOTEL OLÜMPIA  
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