

CHRISTMAS BUFFET 2016

24.12.2016 19.00–23.00

38 € / per person

BREADS AND SPREADS

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

COLD BUFFET

- Herring salad with beetroot
- Green salad with low temperature baked duck fillet with fruit salsa
- Mango-avocado salad with coriander dressing
- Green salad with marinated pumpkin and lingonberries
- Selection of fish: marinated herrings, hot smoked salmon, eggs with shrimps, roasted and marinated lamprey
- Lightly salted salmon fillet with mustard sauce
- 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

- Roasted cod fillet with Parma ham and juicy bean stew
- 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 apple and lingonberries
- Creamy carrot gratin
- Potatoes baked with herb butter

DESSERTS

- Christmas tarts
- Gingerbread cookies
- Rice à la Malta
- "Vana Tallinn" cheese cake with caramel sauce
- Bavarian cream cake with mango and blackcurrant coulis
- Braised pear with saffron and balsamic syrup
- Fruits

Glögg / coffee / tea / ice water

DRINK RECOMMENDATIONS (extra charge)

Marsanne Sauvignon Blanc Orbiel & Frères Languedoc 75 cl 23.00 € /16 cl 5.50 €

Merlot Orbiel & Frères Languedoc 75 cl 23.00 € /16 cl 5.50 €

A. Le Coq Premium 50 cl 4.50 €

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 €

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

ADDITIONAL INFORMATION AND RESERVATIONS

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