

CHRISTMAS AND
NEW YEAR'S EVE AT
RADISSON BLU HOTEL
OLÜMPIA
2018/2019

CHRISTMAS GALA BUFFET

BREADS AND SPREADS

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

COLD BUFFET

- Classic layered herring salad with beetroot
- Romaine lettuce with marinated tiger prawns, croutons and a light garlic cheese dressing
 - Green salad with quinoa, honey-roast goat cheese and oven-baked beetroot
 - Green salad with marinated pumpkin, fennel and lingonberries
 - Red caviar with extras
- Selection of fish: marinated herring, hot-smoked salmon, eggs with prawns*
 - Coriander and chilli grav lax with mustard vinaigrette
 - Open cherry tomato-asparagus and ricotta pie
 - Scandinavian style crumbed Christmas ham with black currant jelly
- Chicken liver pâté with cognac, served with onion jam and dark bread croutons
- Selection of extras: marinated pumpkin, salted cucumber and marinated mushrooms

* Fish will be served with Parisian potatoes, red onion, sour cream and lemon wedges

HOT BUFFET

- Roast salmon fillet with lemon and cranberry crust
 - Jansson's temptation: anchovy and potato bake
- Selection of oven-roasted Christmas sausages with sauerkraut
 - Crispy Christmas ham with ginger and honey
 - Creamy carrot gratin
 - Potatoes baked with herb butter

DESSERTS

- Christmas tarts
- Gingerbread brownie with chocolate mousse
- Passionfruit cake à la Pavlova with syrup braised peaches
- Juicy Christmas pound cake with white chocolate glaze
 - Gingerbread cookies
 - Fruits

Glögg • coffee • tea • ice water

DRINK RECOMMENDATIONS

(extra charge)

Freixenet Carta Nevada Semi-Seco	12 cl	6.00 €
House wine (white/red)	75 cl	26 €, 16 cl 6.30 €
A. Le Coq Premium	50 cl	5.50 €
Viru Valge	4 cl	5.60 €
Vana Tallinn	4 cl	5.00 €
Torres 10 Year	4 cl	6.60 €
Hennessy V.S.O.P	4 cl	12.00 €

Menu is valid
01.11.2018–
31.01.2019
(excl 24.12.2018
and 31.12.2018)

35 €
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

- Classic layered herring salad with beetroot
- Green salad with quinoa, honey-roast goat cheese and oven-baked beetroot
 - Green salad with marinated pumpkin, fennel and lingonberries
- Selection of fish: marinated herring, hot-smoked salmon, eggs with prawns*
 - Coriander and chilli grav lax with mustard vinaigrette
 - Open cherry tomato-asparagus and ricotta pie
 - Scandinavian style crumbed Christmas ham with black currant jelly
- Selection of extras: marinated pumpkin, salted cucumber and marinated mushrooms

* Fish will be served with Parisian potatoes, sliced red onion, sour cream and lemon wedges

HOT BUFFET

- Roast salmon fillet with lemon and cranberry crust
 - Jansson's temptation: anchovy and potato bake
- Selection of oven-roasted Christmas sausages with sauerkraut
 - Crispy Christmas ham with ginger and honey
 - Creamy carrot gratin
 - Potatoes baked with herb butter

DESSERTS

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Vana Tallinn	4 cl	5.00 €
Torres 10 Year	4 cl	6.60 €
Hennessy V.S.O.P	4 cl	12.00 €

Menu is valid
01.11.2018–
31.01.2019
(excl 24.12.2018
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30 €
per person
Minimum
25 people

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3-COURSE CHRISTMAS MENU

WELCOME DRINK

- Hot lingonberry drink with orange peel and cinnamon

PLEASE SELECT ONE OPTION FOR EACH COURSE BELOW:

STARTERS

- Low temperature baked duck fillet with orange, cranberry and walnut salad
OR
- Chilli and lime spiced grav lax with red caviar, baked beetroot, cucumber and lime vinaigrette

MAIN DISHES

- Local pike-perch fillet baked in herb butter with carrot-Jerusalem artichoke puree, shallots braised spinach and white wine-butter sauce
OR
- Beef Wellington with braised green beans, rosemary potatoes and cep cappucino

DESSERTS

- Winter Pavlova with white chocolate, fresh whipped cream and pomegranate
OR
- Gingerbread brownie with chocolate mousse and Vana Tallinn liqueur ice-cream

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

Glögg • coffee • tea • ice water

DRINK RECOMMENDATIONS

(extra charge)

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	16 cl	6.30 €
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Viru Valge	4 cl	5.60 €
Vana Tallinn	4 cl	5.00 €
Torres 10 Year	4 cl	6.60 €
Hennessy V.S.O.P	4 cl	12.00 €

Menu is valid
01.11.2018–
31.01.2019
(excl 24.12.2018
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32 €
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

- Classic layered herring salad with beetroot
- Romaine lettuce with marinated tiger prawns, croutons and a light garlic cheese dressing
 - Green salad with quinoa, honey-roast goat cheese and oven-baked beetroot
 - Green salad with marinated pumpkin, fennel and lingonberries
 - Red caviar with extras
- Selection of fish: marinated herrings, hot-smoked salmon, eggs with prawns*
 - Coriander and chilli grav lax with mustard vinaigrette
 - Open cherry tomato-asparagus and ricotta pie
- Scandinavian style crumbed Christmas ham with black currant jelly
- Chicken liver pâté with cognac, served with onion jam and rye bread croutons
- Selection of extras: marinated pumpkin, salted cucumber and marinated mushrooms

* Fish will be served with Parisian potatoes, red onion, sour cream and lemon wedges

HOT BUFFET

- Roast salmon fillet with lemon and cranberry crust
 - Jansson's temptation: anchovy and potato bake
- Selection of oven-roasted Christmas sausages with sauerkraut
 - Crispy Christmas ham with ginger and honey
 - Creamy carrot gratin
 - Potatoes baked with herb butter

DESSERTS

- Christmas tarts
- Gingerbread brownie with chocolate mousse
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Torres 10Year 4 cl 6.60 €
Hennessy V.S.O.P 4 cl 12.00 €

24.12.2018
19.00–23.00

44 €
per person

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

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HOTEL OLÜMPIA, TALLINN

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

FIESTA LATINA

The last evening of the year awaits you with a rich buffet with top Latin American cuisine

The brilliant Jana Tafenau will be your host to keep the evening up-beat and festive

Popular musician Jesus Montero will keep the real Cuban spirit alive

A spicy dance show will transport you directly to the heart of Latino culture

Video DJ Enrique Fabregas will get everyone on the dance floor –

his unbounded positive energy won't leave anyone cold

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 the DJ

MENU

COLD BUFFET

- Oysters with red onion vinaigrette and sparkling wine sabayon
 - Beetroot-herring salad
- Escabeche – marinated green mussels with tomato-chilli salsa
 - Red caviar – served with crispy focaccia and sour cream
 - Garlic, chilli and coriander grav lax with lemon aioli
- Cocktail salad Pulpo – marinated octopus with capers, rucola and lemon
 - Marinated tiger prawns with avocado salsa
- Mozzarella salad with grilled vegetables, crispy chorizo and cantaloupe melon with chilli
- Green salad with baked tuna, mango-avocado salsa and lightly baked cherry tomatoes
 - Slow baked duck fillet "Rosa" with artichoke and lemon-garlic aioli
 - Roast beef with lime, cumin and crushed rose pepper
- Duck liver terrine with caramelized red onion compote and brioche

HOT BUFFET

- Baked red snapper with marinated vegetables and mango-lime dressing
- Jerk salmon – tiger prawn skewers with baked cherry tomatoes and avocado cream
 - Grilled beef entrecote skewers
 - Jamaica herb marinated pork chop
- Caribbean grilled chicken and chorizo skewers with pineapple and paprika
 - Spicy potato wedges
 - Fried sweet potato with bacon and shallot onion
 - Spicy vegetable rice
- Juicy chick pea and bean stew with tomato-herb dressing

DESSERTS

- Rich selection of French cheeses with extras
 - Fresh cut fruit
 - Orange-chocolate cake
- Flan – baked caramel custard dessert with berries
- Churros with whipped cream, grated coconut and caramel sauce
 - Colourful chocolate profiteroles "Samba"
 - New Year's cake

Coffee • Tea



Freixenet

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

31.12.2018
at 20.00
till 02.00

Price 149 €
Children 6–12 years
89 €
Children
up to 5 years
10 €

Radisson **BLU**
HOTEL OLÜMPIA, TALLINN

ADDITIONAL INFORMATION AND
RESERVATIONS
+372 631 5650 or
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 with top Latin American cuisine
Popular musician Jesus Montero will keep the real Cuban spirit alive
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
 - Beetroot-herring salad
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- Flan – baked caramel custard dessert with berries
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Coffee • Tea

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



Freixenet

31.12.2018
at 20.00
till 00.00

Price 85 €
Children 6–12 years
55 €
Children
up to 5 years
10 €

Radisson **BLU**
HOTEL OLÜMPIA, TALLINN

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RADISSON BLU HOTEL OLÜMPIA
Liivalaia 33, 10118 Tallinn
radissonblu.com/olumpiahotel-tallinn