

## CHRISTMAS GALA-BUFFET 2021

41 € / person

Menu is valid 01.11.2021–31.01.2022 (excl 24.12 and 31.12)  
Minimum 25 people

### COLD BUFFET

- Classic layered herring salad with beetroot (G)
- Marinated tiger prawn salad with mango, avocado and chipotle-ginger dressing
- Green salad with marinated chicken fillet, vegetable shavings and orange-ginger vinaigrette (L, G)
- Oven-roasted beetroot salad with red quinoa, marinated onions and balsamic vinaigrette (L, G, V)
- Red caviar with extras (L, G)
- Selection of fish: marinated herrings, hot-smoked salmon, eggs with prawns\*
- Coriander and chilli grav lax with mustard vinaigrette (L, G)
- Three cheese quiche with cherry tomatoes and rucola (V)
- Scandinavian style crumbed Christmas ham with black currant jelly
- Game terrine with bacon-pistachio and red onion jam with dark bread crisps
- Selection of extras: marinated pumpkin, salted cucumber, marinated mushrooms, beetroot salad (L, G, V)

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

### HOT BUFFET

- Baked teriyaki salmon with sesame seeds, green beans, spinach and broccoli (G)
- Roasted pork with savoy cabbage-smoked bacon stew and forest mushroom sauce
- Turkey bake with Gouda cheese and mushrooms
- Selection of oven-roasted Estonian Christmas sausages with sauerkraut
- Winter vegetable selection with herbs (L, G, V)
- Potatoes baked with herb butter (G, V)

### DESSERTS

- Home-made Christmas banana pound cake and gingerbread cookies (V)
- Gingerbread brownie with chocolate mousse (V)
- Meringue dessert with poached peaches and vanilla cream (V)
- Christmas-spiced clementine-orange trifle with creamcheese sabayone (V)
- Fruit salad (V)
  
- Fresh baked bread rolls and Christmas breads / Butter and herb cream
- Coffee / tea / ice water

G – gluten free

L – lactose free

V - vegetarian

ADDITIONAL INFORMATION AND RESERVATIONS  
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