

3-COURSE CHRISTMAS SET MENU

50 € per person

Welcome drink

WARM MULLED WINE WITH RAISINS AND ALMONDS

VG, LF

Starter

GLAZED BEETROOT TARTARE

cranberry, sheep cheese

MI, VG

Main course

DUCK LEG CONFIT

radicchio rosso and mini carrot salad, orange oil emulsion, mashed sweet potato, cherry glaze

MI, LF

Dessert

OLD TALLINN LIQUOR AND CAPPUCCINO SWISS ROLL

black currant coulis

EG, GL, MI, VG

Menu includes coffee, tea, milk, oat drink, local fresh flavoured water, lemon and bread selection.

V - vegan, VG - vegetarian, LF - lactose free, FI - contains fish, MI - contains milk, EG - contains eggs, GL - contains gluten, NU - contains nuts, SE - contains sesame seeds

