

CHRISTMAS BUFFET MENU



OPTION I

PRICE: PLN 189 NETTO PER PERSON

COLD BUFFET

- GDAŃSK-STYLE PICKLED HERRING ROLL WITH CUCUMBER
- SELECTION OF SMOKED SPECIALTIES WITH PICKLES AND HORSERADISH MOUSSE
- TRADITIONAL POLISH VEGETABLE SALAD SERVED IN SAVOURY TARTLETS

MAIN COURSES

- TRADITIONAL RED BORSCHT WITH MUSHROOM DUMPLINGS OR SOUP OF THE DAY
- POLISH DUMPLINGS WITH CABBAGE AND WILD MUSHROOMS, SERVED WITH CARAMELIZED ONION
- GREEK-STYLE FISH WITH VEGETABLES IN TOMATO SAUCE
- BRAISED PORK IN WILD MUSHROOM SAUCE
- ROASTED POTATOES WITH PROVENÇAL HERBS
- COUSCOUS
- GRILLED SEASONAL VEGETABLES

BUILD YOUR OWN SALAD BAR:

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|--------------------------|-----------------------|
| • MIXED LETTUCE | • CUCUMBERS |
| • GREEN AND BLACK OLIVES | • PICKLES |
| • FETA CHEESE | • SWEET CORN |
| • TOMATOES | • MARINATED MUSHROOMS |

DESSERT BUFFET

- SELECTION OF THREE HOMEMADE CAKES:
- CHEESECAKE
- POPPY SEED CAKE
- BROWNIE

BEVERAGES

- TRADITIONAL POLISH DRIED
- FRUIT COMPOTE
- FRESHLY BREWED COFFEE
- SELECTION OF FINE TEAS
- WATER INFUSED WITH MINT AND LEMON

OPTION II

PRICE: PLN 199 NETTO PER PERSON

COLD BUFFET

- ROASTED BEETROOT CARPACCIO WITH FETA CHEESE AND TOASTED PUMPKIN SEEDS
- TRADITIONAL HERRING WITH APPLE AND SOUR CREAM
- SELECTION OF SMOKED SPECIALTIES WITH PICKLES AND HORSERADISH MOUSSE

MAIN COURSES

- CASTELLAN-STYLE FISH SOUP PREPARED WITH THREE TYPES OF FISH OR SOUP OF THE DAY
- OVEN-BAKED COD WITH DILL BUTTER
- PORK TENDERLOIN IN LEEK SAUCE
- CROQUETTES FILLED WITH CABBAGE AND WILD MUSHROOMS IN MUSHROOM SAUCE
- POTATO AND CELERIAC PURÉE
- STEAMED RICE WITH GREEN PEAS
- BROCCOLI AND CAULIFLOWER BAKED WITH GARLIC BUTTER

BUILD YOUR OWN SALAD BAR

- MIXED LETTUCE
- GREEN AND BLACK OLIVES
- FETA CHEESE
- SWEET CORN
- TOMATOES
- CUCUMBERS
- MARINATED MUSHROOMS
- PICKLED CUCUMBERS

DESSERT BUFFET

- SELECTION OF THREE
HOMEMADE CAKES:
- CHEESECAKE
- POPPY SEED CAKE
- BROWNIE

BEVERAGES

- TRADITIONAL POLISH DRIED
- FRUIT COMPOTE
- FRESHLY BREWED COFFEE
- SELECTION OF FINE TEAS
- WATER INFUSED WITH MINT
AND LEMON

OPTION III

PRICE: PLN 229 NETTO PER PERSON

COLD BUFFET

- TRADITIONAL POLISH VEGETABLE SALAD
- SWEET POPPY SEED NOODLES WITH DRIED FRUITS AND NUTS
- GYPSY-STYLE HERRING
- SELECTION OF SMOKED SPECIALTIES AND HOMEMADE PÂTÉS WITH
PICKLES AND HORSERADISH MOUSSE

MAIN COURSES

- AROMATIC WILD MUSHROOM SOUP WITH HOMEMADE EGG DUMPLINGS *OR* SOUP OF THE DAY
- PIKE-PERCH IN CRAYFISH SAUCE
- ROASTED HAM WITH THYME AND JUNIPER IN MUSTARD SAUCE
- LITHUANIAN-STYLE POTATO DUMPLINGS (KARTACZE)
- POLISH DUMPLINGS WITH POTATO AND COTTAGE CHEESE, SERVED WITH CARAMELIZED ONION
- POTATO DUMPLINGS IN BUTTER EMULSION
- POTATO GRATIN
- BRAISED RED CABBAGE WITH RED WINE

BUILD YOUR OWN SALAD BAR

- MIXED LETTUCE
- GREEN AND BLACK OLIVES
- FETA CHEESE
- SWEET CORN
- TOMATOES
- CUCUMBERS
- MARINATED MUSHROOMS
- PICKLED CUCUMBERS

DESSERT BUFFET

- SELECTION OF THREE HOMEMADE CAKES:
- CHEESECAKE
- POPPY SEED CAKE
- BROWNIE

BEVERAGES

- TRADITIONAL POLISH DRIED
- FRUIT COMPOTE
- FRESHLY BREWED COFFEE
- SELECTION OF FINE TEAS
- WATER INFUSED WITH MINT AND LEMON