



FESTIVE
MENU



BANQUET FESTIVE BUFFET MENU SELECTOR

230 PLN per person

*280 PLN per person

All buffets served with a selection of bread and butter.

STARTERS

Choice of 3

Beetroot Gravlax with Yuzu Dressing, Goat's Cheese, Dill Oil*
Cured Herring, Shiitake Mushroom, Pickled Radish & Apple*
Grilled Spicy Chicken Salad, Orange Segments, Radish, Soy Honey Lime Dressing
Fried Cod Fillets Japanese style with Root Vegetables
Pate with Lentils and Chickpea Salad & Shiso
Beetroot Salad with Asparagus & Haloumi Cheese, Roasted Pumpkin and Jalapeño Dressing
Polish Potato Salad

SOUPS

Choice of 1

Red Borscht with Rhubarb, Yuzu Juice, and Dumplings
Mushroom Soup with Smoked Plums
Chicken Broth Soup with Noodles

MAIN DISH

Choice of 3

Oven-Baked Pike Perch, Pickled Beetroot, Marinated Ginger, Honey Sauce
Baked Salmon Fillet with Salsa Verde*
Confit Duck Leg, Marinated Red Cabbage with Raisins, Red Wine Jus*
Roasted Chicken Thigh, Baby Vegetables, Wasabi Jus
Slow Cooked Pork Tenderloin, Balsamic Glaze, Bell Pepper Pesto, Baby Vegetables
Fried Polish Dumplings with Cabbage & Mushrooms
Vegetarian Tortellini with Parmesan Cream

SIDE DISHES

Choice of 1

Steamed Rice
Pearl Couscous
Mashed Potatoes
Potato Gratin

DESSERTS

Chocolate Mousse
Cinnamon Szarlotka
Gingerbread Sponge with Crème Anglaise
Orange Zest Cheesecake

Price per person. VAT and 12,5% service charge is not included.
Festive Set Menu Offers valid from 20th of November – 25th of December.

All produce is prepared in area where allergens are present.
For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

S E T F E S T I V E
G A L A
L U N C H O R D I N N E R M E N U

All set menus are served with bread and butter at the table.
Selection of festive cookies after dinner served at each table centre.

M E N U 1

280 PLN per person

STARTER

Marinated Herring with Cranberry, Ginger, and Jalapeño Dressing

SOUP

Chicken Broth Soup with Noodles

MAIN

Oven-Baked Salmon, Roasted Vine Tomatoes, Beurre Blanc Sauce, Green Asparagus

DESSERT

Chocolate Mousse, Berry Compote, Fresh Berries

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M E N U 2

350 PLN per person

STARTER

Roasted Leeks & Avocado Salad, Smoked Polish Cheese (Oscypek), Pickled Radish

SOUP

Red Borscht with Polish Pierogi

MAIN

Slow-Cooked Duck Breast, Mashed Potato, Baby Vegetables & Duck Jus

DESSERT

Sticky Date Pudding, Butterscotch Sauce, Freshly Whipped Cream

M E N U 3

390 PLN per person

STARTER

Smoked Salmon, Coriander Dressing, Micro Greens

SOUP

Creamy Mushroom Soup, Truffle Foam

MAIN

Seared Beef Tenderloin, Potato Gratin, Peppercorn Sauce, Baby Broccoli

DESSERT

Vanilla Crème Brûlée, Almond Ice Cream

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