



CHRISTMAS MENU

2025

Take a look at the sample menu.
Prices from 190 PLN net/person.

Check availability
and detailed offer for your group.



Served menu

3 Appetizers on a plate

Marinated herring, pickles, smoked sour cream, cucumber caviar

Warsaw-style pork loin with horseradish cream and compressed apple

Beef tartare, porcini mushrooms, pickled gherkin, rosemary chips

Soup

Traditional Christmas mushroom soup with noodles

Main Course

Pork tenderloin, red wine, mushroom & rosemary sauce,
red cabbage purée, pumpkin, beetroot, Silesian dumplings
or

Zander, saffron & sea buckthorn sauce, herb crumble,
Jerusalem artichoke purée, roasted radishes

Dessert

Poppy seed cheesecake, cherries & cardamom, baumkuchen chip

Welcome drink – mulled wine or sparkling wine – 25 PLN net / person



210 PLN netto / 

Menu 1

Cold Buffet

Beef tartare with porcini mushrooms, bison grass powder, and nigella seed chip
Tuna with rosemary, thyme, sesame, and eggplant purée
Herring with pickled onion and linseed oil
Mini tartlets with smoked trout and quince caviar
Selection of traditional roasted meats with pickled vegetables
Homemade pâté with forest mushrooms, pickled pumpkin, plums, and pear
Selection of Polish farmhouse cheeses with preserves and dried fruits
Vegan millet pâté with porcini mushrooms and red onion & cognac marmalade
Roasted beet tartare with pickled pear, cinnamon, and kumquats

Salads

Red chicory salad with oscypek cheese, roasted pumpkin, and raspberry vinaigrette
Smoked trout salad with egg, spinach, beets, micro peas, and toasted seeds
Assorted breads, butter, margarine, and flavored olive oils

Soups

Fermented beetroot borscht with cherries and marjoram, served with mushroom dumplings
Traditional Christmas dried mushroom soup with noodles

Hot Buffet

Pork tenderloin with porcini mushrooms and dried łącko plum, rosemary and green pepper sauce
Christmas-style braised cabbage with forest mushrooms and linseed oil
Silesian dumplings with sage butter
Holiday vegetable bake with Santa oyster mushrooms and goat cheese
Christmas dumplings with mushrooms and cabbage, topped with confit onion
Dumplings with cottage cheese and potato, served with sour cream and trout caviar
Roasted burbot with crayfish and saffron sauce, capers and fennel
Grójec apple, mango, and pickled cucumber salsa

Dessert Buffet

Caramel-spiced cake with dulce de leche
Christmas poppy seed cheesecake
Apple pie with cinnamon and almonds
Panna cotta with salted caramel, Amaretto liqueur, and mango
White chocolate with rhubarb and raspberries
Mini meringues with mascarpone cream and orange liqueur
Christmas dried fruit compote with cinnamon and cloves

Welcome drink – mulled wine or sparkling wine – 25 PLN net / person



190 PLN netto / 

Offer valid for groups of 30 or more. Menu available for up to 4 hours.

Menu 2

Cold Buffet

Beef tartare, porcini mushrooms, bison grass powder, nigella seed chip
Herring with pickled onion and linseed oil
Mini tartlets with smoked trout and quince caviar
Selection of traditional roasted meats with pickles
Homemade pâté with forest mushrooms, pickled pumpkin, plums and pears
Selection of Polish farmhouse cheeses with preserves and dried fruits
Roasted beet tartare with pickled pear, cinnamon and kumquats
Red chicory salad with oscypek cheese, roasted pumpkin and raspberry vinaigrette
Chicken salad with spinach, orange, pomegranate and parmesan chip
Bread, butter, margarine, flavored olive oils

Served Dishes

Soup

Christmas fish soup with dill

Main Course

Duck leg with cranberry-orange sauce,
apple with horseradish, glazed vegetables, potato dumplings
or
Roasted burbot with crayfish and saffron sauce, capers and fennel,
Grójec apple, mango and pickled cucumber salsa

Dessert Buffet

Caramel-spiced cake with dulce de leche
Christmas poppy seed cheesecake
Apple pie with cinnamon and almonds
Panna cotta with salted caramel, Amaretto liqueur and mango
White chocolate with rhubarb and raspberries
Christmas compote with dried fruits, cinnamon and cloves

Welcome drink – mulled wine or sparkling wine – 25 PLN net / person



250 PLN netto / 

Offer valid for groups of 30 or more. Menu available for up to 4 hours.

Beverage Package 1

House white and red wine (French)
Selection of fruit juices
Still and sparkling mineral water
Selection of freshly ground coffee
Selection of Eilles teas



Unlimited consumption for up to:

2 hours – 125 PLN net / person
4 hours – 145 PLN net / person
6 hours – 165 PLN net / person

Beverage Package 2

Żubrówka Czarna Polish vodka
House white and red wine (French)
Tyskie beer
Soft drinks: Coca-Cola, Fanta, Sprite
Selection of fruit juices
Still and sparkling mineral water
Selection of freshly ground coffee
Selection of Eilles teas



Unlimited consumption for up to:

4 hours – 160 PLN net / person
6 hours – 180 PLN net / person

Cocktail bar – individually priced upon request



Reservations

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