

CHRISTMAS EVE 2023

Polonia Palace Hotel

----- 18:00 – 22:00 -----



CHRISTMAS EVE

BUFFET MENU

COLD BUFFET

Beef carpaccio, arugula emulsion, oyster mushroom crisp, grana padano
Duck breast with maple smoke, sauce of cranberries and wasabi
Glazed pork loin, horseradish cream, pickled cucumber caviar
A selection of homemade pâtés with marinated plum and pumpkin
Carp in jelly with lime and chili
Jurassic salmon tartare, beetroot, pomegranate, cilantro, whole wheat crisp
Greek style fish
Selection of smoked fish: trout, mackerel, herring, halibut, salmon
Herrings with linseed oil and onion
Herrings with apple and sour cream

SALADS

Polish vegetable salad with green peas and leek Spinach, orange, pear, goat cheese with black cumin, walnuts, raspberry emulsion Oriental salad with shrimps, rice noodles, peppers and sesame Choice of bread, butter, margarine, flavored oils

SOUP

Red borscht, cherries, marjoram, pastry with mushrooms and cabbage



HOT BUFFET

Duck, mole sauce with chili, chicory with orange
Pork tenderloin, chanterelle sauce with sage and thyme
Carp, teriyaki, sesame seeds, pak choy, pickled ginger
Halibut, emulsion of capers and lime with white wine, fennel in saffron
Traditional cabbage with dried mushrooms and linseed oil
Christmas Eve dumplings with mushrooms and cabbage
Winter curry with roasted pumpkin, chickpeas, coconut milk and cilantro
Homemade dumplings with burnt butter and "Oscypek" cheese
Roasted potatoes with rosemary

DESSERTS

Cheesecake with peaches
Poppy seed cake
Lemon cupcakes with raisins and icing
Chocolate cake with coffee and cinnamon
Apple pie with crumble
Cajmac cake with hazelnuts
Tartlets with lemon curd and Italian meringue
Panna cotta with salted caramel, Rote Grütze
Meringues with mascarpone mousse and blackcurrant

BEVERAGES

Tea and coffee Mulled wine Christmas Eve compote made of dried fruit

> Live music Pianist



