



Christmas Eve 2025

Menu

Christmas Eve buffet

Cold

- Beef tartare on rye toast with mushrooms, pickles and rosemary crisp
- Glazed pork loin with horseradish cream and pickled cucumber caviar
- Roasted veal with rhubarb and pepperoni mousse, crispy leaves and pickled red onion
 - Pike-perch in lime aspic with chili caviar
- Smoked tuna with sesame seeds and rosemary, salsify and pickled tomato
 - Selection of smoked fish: trout, mackerel, halibut, salmon
 - Herring with pickled onions and linseed oil
 - Marinated herring with porcini mushrooms and pickled turnip
- Selection of Polish farmhouse cheeses with preserves and dried fruits
- Vegan millet pâté with porcini mushrooms and red onion marmalade with cognac
 - Roasted beetroot tartare with pickled pear, cinnamon and kumquats

Salads

- Smoked trout salad with egg, spinach, beets, pea shoots and roasted seeds
 - Red chicory with orange, pear, goat cheese with nigella seeds, walnuts and raspberry vinaigrette
 - Selection of breads, butter and infused oils

Soup

- Traditional Christmas mushroom soup with noodles

Hot

- Duck with kumquat and Cointreau sauce, caramelized chicory
- Slow-roasted lamb shoulder with bison grass and juniper sauce
 - Pike-perch with olive and lime powder with ratatouille
- Roasted burbot with crayfish and saffron sauce, capers and fennel
- Traditional dumplings with sauerkraut and forest mushrooms, caramelized onion
 - Dumplings with curd cheese and potatoes, sour cream with trout roe
 - Christmas sauerkraut with wild mushrooms and linseed oil
 - Silesian dumplings with sage butter
- Christmas vegetable casserole with oyster mushrooms and goat cheese

Desserts

- Cheesecake with peaches
- Traditional poppy seed cake
- Chocolate cake with coffee and cinnamon
 - Apple pie with crumble topping
 - Caramel cake with hazelnuts
- Macarons with blackcurrant and Crème de Cassis mousse
 - Lemon tartlets with Italian meringue
- Salted caramel panna cotta with red fruit mousse
 - Meringues with Sicilian orange mousse
 - Traditional Christmas dried fruit compote

Drinks included: tea and coffee, mulled wine, compote made of dried fruits.



Price: 390 PLN | person

A 10% service fee is added to the bill.

Merry Christmas

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