HOTEL PRESIDENT

CHRISTMAS EVE BUFFET MENU

SOUPS IN CAULDRONS

Traditional red borscht with cabbage and mushroom dumplings
Cream of mushroom soup

MAIN COURSES

Butter-fried breaded carp
Zander fillet in a lemon-cream sauce
Salmon in orange sauce with fennel
Christmas Eve hunter's stew (bigos) with forest mushrooms
Sauerkraut and mushroom dumplings topped with golden sautéed onions
Pork tenderloin in a creamy herb sauce
Christmas Eve cabbage with peas and smoked plums

SIDES

Potatoes with cream butter
Honey-roasted potatoes
Beets with horseradish
Red cabbage
White cabbage slaw
Łazanki pasta with cabbage and mushrooms

COLD BUFFET

Traditional herring in oil with onion
Traditional vegetable salad with homemade mayonnaise
Greek-style fish
Pork pâté with prunes and white bean pâté
Fish aspic
Roasted celeriac salad with truffle oil, arugula, and Parmesan
Platter of regional cured meats and sausages and a selection of cheeses
Basket of fresh bread with butter

DESSERTS

Gingerbread
Kutia with poppy seeds, honey, raisins, almonds and orange peel
Poppy seed roll
Cheesecake with poppy seeds

BEVERAGES

Homemade dried-fruit compote, orange juice, apple juice, water, coffee, tea
A glass of white or red wine with the Christmas Eve dinner



