

NEW YEAR'S EVE 2026/27

WELCOME DRINK:

Mimosa

OPEN BAR:

- Coffee and tea
- Orange and apple juice
- Soft drinks:
Pepsi, Pepsi Zero, 7UP, Mirinda
- Draft beer: Książęce Lager / Pilsner
- White and red wine
- Wyborowa Vodka
- Havana Club 3 Años Rum
- Johnnie Walker Blonde Whisky

APPETISER SERVED AT THE TABLE

- Roast beef mosaic wrapped in nori seaweed, served with hazelnuts, mustard seeds and buttermilk sauce

HOT BUFFET

SOUPS

- Cream of swede soup with coconut milk
- Sea fish soup
with mussels and tomatoes

MAIN COURSES

- Pork cheeks braised in red wine
with plums and rosemary
- Rabbit braised with vegetables
in a cream sauce
- Baked redfish with poppy seed sauce
- Roasted chicken breast
with bay bolete mushroom mousse

SIDE DISHES

- Potato dumplings with bacon and onion
- Herb-roasted potatoes
- Rice noodles with a selection
of Asian-style vegetables and soy sauce
- Beetroot in horseradish sauce
- Parsnip and carrots in clarified butter

COLD BUFFET

- Pike-perch with dill mousse
- Prawn cocktail served in a pineapple
- Trout roulade with cream cheese
- Pumpkin hummus
- Salad with smoked curd cheese
and honey-caramelised beetroot
- Salad with grilled chicken
and herb dressing
- Tempura tofu with wakame salad
- Homemade pâté on toast
with mushroom mayonnaise
- Poultry trio wrapped in seaweed
- Beef tartare on wholemeal toast

DESSERT BUFFET

- Crème brûlée with raspberry coulis
- Individual New Year's Eve desserts
- Assorted tarts
- Chocolate cream
with brandy-soaked cherries

LIVE COOKING STATION

- Prawns in a creamy sauce
with tomatoes and oregano