

# WEDDING MENU FOR 2020

#### SET II

Greeting of the Newlyweds with traditional bread and salt Greeting of the weeding guests with a glass of sparkling wine

#### **Appetiser** (choice of one)

Smoked salmon roll with ricotta cheese and spinach
Salmon tartare on toast with pepper
Refined pâté with pistachio crisp
Smoked duck carpaccio with grated horseradish

## Soup (choice of one)

Traditional chicken soup with pasta
Goosebouillon with liver pasta
Velvetzucchinicream with bacon
White vegetablescream soup

#### Main course (choice of one)

Duck fillet braised in apple juice with red onion jam, served with potatoes with butter and dill, red cabbage

Pork loin escalope in wild mushroom sauce, served with potato casserole with garlic and stewed savoy cabbage

Slow-roasted pork loin rolls with porcini mushrooms and thyme in red wine sauce, served with potatoes with dill, string beans with bacon and carrots

Roasted turkey breast in chanterelle sauce, served with silesian noodles and glazed baby carrots

Delicate poularde breast stuffed with spinach and nuts, wrapped in Parma ham, in white wine sauce, served with baked potatoes with rosemary and steamed vegetables

Stewedbeef in red wineserved with horseradish and beetroot puree

#### Side dishes served in multiple portions (choice of one)

Mixed salad with vinaigrette sauce and parmesan

Cucumber salad

Set of salads







## **Dessert (choice of one)**

Vanillia panna cotta withcustardand fruits

Vanillia ice cream with meringue and strawberry mousse

Peach melba ice cream with raisins and nuts

Chocolate – raspberry tart

#### **Buffet** (as a whole)

Cheese platters with fruit, raisins and nuts
Old Polish cold cut platters with nuts
Meat in aspic
Roasted meat platters
Marinated herring in three flavours
Smoked salmon slices with cream cheese and spinach
Spinach quiche with sundried tomatoes and blue cheese
Poultry aspic
Caprese salad with pesto
Celery salad with grapes and chicken
Traditional vegetable salad
Sauces: horseradish, tarta

#### Sweet buffet

Cakes
Tarts
Desserts amuse bouche
Chocolate-coated fruit
Seasonal fruit

#### Hot dish 1 (choice of one)

Devolaycutlet with butter, cheese and ham, French fries, a set of salads

Poultry cutlet with peppers and mushrooms, baked with mozzarella, steak fries, coleslaw

Braised pork with garlic in French mustard sauce, baked potatoes, red cabbage

Chicken skewer with bacon and fries, string beans and tzatziki sauce

Peppers stuffed with rice and chicken, baked in saffron sauce





## Hot dish 2 (choice of one )

White borscht with potatoes on mushroombroth with egg
Red borscht with croquette (with meat or with mushrooms and mozzarella)
Beef Stroganoff with mushrooms and pickled peppers
Goulash soup with dumplings

## **Beverages (unlimited)**

Coffee, tea
Mineral water, fruit juices, soft drinks

At your request, we prepare vegetarian, vegan and gluten-free dishes, as well as those that meet other dietary requirements

#### Set II

Greeting, appetiser, soup, main course, dessert, snack buffet and sweet buffet, 2 hot dishes, beverages

330 pln

Chockbotowy
Dwór