## WEDDING MENU FOR 2022

## Welcoming the bride and groom with traditional bread and salt. <br> Welcoming wedding guests with a glass of sparkling wine.

## SOUP

(one dish to choose)
Homemade chicken soup with noodles
Leek and potato cream with crispy bacon
Onion soup with toast and parmesan cheese
Mushroom broth with dumplings
White vegetables cream with nuts

## MAIN COURSE

(one course to choose)

> Pork tenderloin escalopes in forest mushroom sauce
> served with potato casserole with garlic and hot cabbage

Turkey roulade with spinach in chanterelle sauce, potatoes with dill and glazed carrots in gravy
Pork moneybags with julienne vegetables in gravy and baked potatoes and green beans
Duck fillet stewed in apples served with red onion jam, baby potatoes and red cabbage
Stewed beef in gravy with potato and horseradish puree and fried beetroots Beef roulade with pickled cucumber, served with Silesian dumplings and red cabbage

# ADDITIONS TO THE MAIN COURSE SERVED IN SEVERAL PORTIONS 

## (one to choose from)

Mix lettuce with vegetables in a vinaigrette sauce and Parmesan cheese Cucumber salad with dill

> Salad set

## DESSERT <br> (one dish to choose)

Meringue with mascarpone cheese, raspberry sauce and fruit (a 'la mini pavlova)

Chocolate cream with cherry sauce and crumble
Vanilla ice cream with strawberry sauce and meringue
Walnut ice cream with whiskey sauce and nut crumble

## BUFFET <br> (entire)

Cheese boards with fruit and dried fruit
Old Polish cold cuts with nuts
Meat in aspic
Roast meat dishes
Herring marinated in three flavors
Fish terrine
Chicken in aspic
Spinach tart with sun-dried tomatoes and blue cheese
Caprese salad with pesto
Celery salad with grapes and chicken
Leek salad with ham and cheese
Sauces: horseradish, tartare

## SWEET BUFFET

Tarts
Cakes
Desserts amuse bouche
Seasonal fruit


Jana III Sobieskiego 172, 32-048 Jerzmanowice, e-mail: achochol@chocholowydwor.pl, gastro@chocholowydwor.pl

# Wedding Offer 

HOT DISH 1<br>(one dish to choose)

Braised pork cheeks in horseradish sauce served with roasted potatoes and red beet salad
Duck leg in a green pepper sauce with mashed potatoes and red hot cabbage
Cracow sop with stewed onion and pickled cucumber salad
Chicken shashlik with bacon served with fries and coleslaw salad
Chicken fillet baked with mozzarella, zucchini and mushrooms, served with black rice and a rocket salad

## HOT DISH 2 <br> (one dish to choose)

Beef goulash with dumplings
Beetroot soup with croquette (with meat or cabbage and mushrooms)
Beef stroganoff with mushrooms and marinated pepper
Hunter's stew with dried mushrooms
Goulash soup with zucchini and chickpeas

## BEVERAGES

(unlimited)
Coffee,Tea
Mineral water, fruit juices, fizzy drinks

Upon your request, we will prepare vegetarian, vegan, glutenfree dishes as well as dishes that take into account your diet

## SET

welcome set, soup, main course, dessert, buffet, 2 hot dishes, drinks

## 315 PLN / person

## ADDITIONAL OFFER

## APPETIZER

Salmon tartare with rice puff 30 PLN
Smoked salmon roll with spinach and garlic toast 30 PLN
Chicken slices in balsamic sauce on lettuce with pomegranate 35 PL
Smoked duck carpaccio with roasted pear 35 PLN

## APPETIZERS SERVERD IN GARDEN

Mini spinach tart
Mini tart with vegetables
Salty cheese pouches
Sun dried tomato pouches
Mushroom pouches
Mini baguette or pumpernickel sandwiches with dried tomato and olive pastes
Mini sandwiches with cheese and smoked salmon
(3 types to choose from)
3 pcs / person - 25 pin / person
5 pcs / person - 30 PLN / person

Glass of sparkling wine 150 ml / 12 PLN

