



Hilton

WARSAW
HOTEL & CONVENTION CENTRE

Christmas

IN HILTON WARSAW

Place

HAS A SIGNIFICANT MEANING
DURING CHRISTMAS

CONTACT US

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Menu 1

SALAD BAR

- Mixed salad leaves, cherry tomatoes, cucumbers, Parmesan cheese, smoked salmon, pickled onions, pickled mushrooms, bell pepper, and celery stick
- Dressings: yoghurt, vinaigrette, olive oil, balsamic vinegar

STARTERS AND SALADS

- Herring salad with beetroots, nuts and apples
- Waldorf salad
- Traditional vegetable salad
- French bean salad with tuna
- Roast chicken breast salad with nuts and corn
- Sea salt marinated salmon with honey, mustard sauce and fresh cucumber
- Pate wrapped in bacon with beetroots and horseradish

SOUP

- Cream of forest mushroom soup with herb infused olive oil

MAIN COURSES

- Fillets of perch in white mushrooms sauce
- Roast turkey breast with dried apricots and cinnamon
- Beef Bourguignone with chanterelles and shallots
- Potato dumplings "Kopytka"
- Carrots in honey glazed
- Selection of dumplings: cabbage with mushrooms and meat
- Rice with green peas
- Traditional cabbage stew with dried mushrooms

DESSERTS

- Cheesecake with raspberry sauce
- Coffee flavoured Crème Brûlée
- Orange mousse
- Fresh fruit salad
- Christmas cake with fruits
- Traditional dried fruits compote



Price

110 PLN
per person
+ 8% TAX

Buffet for up to 4 hours. Offer for a minimum 20 people.
Basic Christmas decorations have been included in the price.

Menu 2

SALAD BAR

- Mixed salad leaves, cherry tomatoes, cucumbers, Parmesan cheese, smoked salmon, pickled onions, pickled mushrooms, bell pepper, and celery stick
- Dressings: yoghurt, vinaigrette, olive oil, balsamic vinegar

STARTERS AND SALADS

- Rocket leaves with smoked duck, oranges and almond flakes
- Roast beef salad with pickled cucumber
- Roast beetroot salad with goat cheese and pear
- Smoked catfish with caper and lemon
- Roast turkey breast with cranberries
- Lentil salad with fried mushrooms

SOUP

- Red borscht with dumplings "Uszka" filled with mushrooms

MAIN COURSES

- Fried carp fillets in raisin sauce
- Roast free range chicken breast in mushroom sauce
- Roast pork with apples and horseradish sauce
- Baked potatoes with herbs
- Broccoli with almonds
- Selection of dumplings: cabbage with mushrooms and meat
- Lentil stew with root vegetables
- Traditional cabbage stew with dried mushrooms

DESSERTS

- Apple cake with vanilla sauce
- Two kinds of chocolate mousse
- Chocolate cake with raspberry sauce
- Fresh fruit salad
- Vanilla mousse with poppy seed
- Traditional dried fruits compote



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Menu 3

SALAD BAR

- Mixed salad leaves, cherry tomatoes, cucumbers, Parmesan cheese, smoked salmon, pickled onions, pickled mushrooms, bell pepper, and celery stick
- Dressings: yoghurt, vinaigrette, olive oil, balsamic vinegar

STARTERS AND SALADS

- Traditional vegetable salad with quail eggs
- Roast beef salad with mustard dressing
- Seafood salad with root vegetables
- Celery stick salad with raisins, cheese and cranberries
- Selection of herrings: in sour cream sauce, beetroots and onion and raisins
- Roast pork loin with horseradish

SOUP

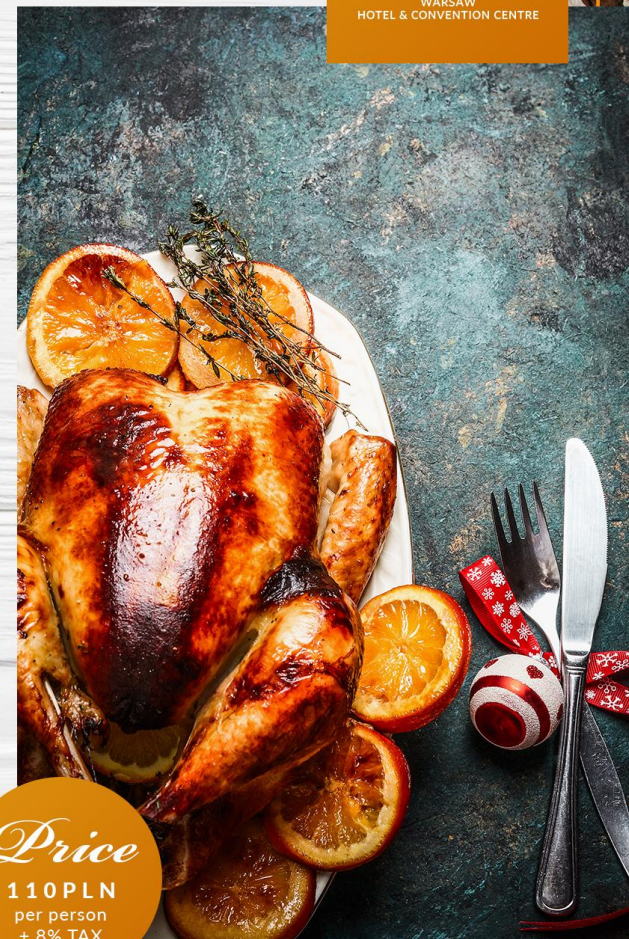
- Red borscht with dumplings "Uszka" filled with meat

MAIN COURSES

- Salmon fillet in spinach sauce and roast nuts
- Poached cod loin in cucumber sauce
- Roast duck with apples and anise
- Roast potatoes
- Fried red cabbage with raisins
- Selection of dumplings: cabbage with mushrooms and meat
- Chick pea stew in tomato sauce topped with dried apricots
- Traditional cabbage stew with dried mushrooms

DESSERTS

- "Sacher" cake
- Poppy seed strudel
- Mandarin's panna Cotta
- Fresh fruit salad
- Cheesecake with poppy seeds
- Traditional dried fruits compote



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Menu 4

SALAD BAR

- Mixed salad leaves, cherry tomatoes, cucumbers, Parmesan cheese, smoked salmon, pickled onions, pickled mushrooms, bell pepper, and celery stick
- Dressings: yoghurt, vinaigrette, olive oil, balsamic vinegar

STARTERS AND SALADS

- Smoked salmon mousse with spinach and cheese
- Selection of herrings: raisins, onion and gingerbread
- Fried pike-perch marinated in apple vinegar
- Fried fish in vegetables and tomato paste
- Smoked catfish roulade with horseradish sauce and lamb lettuce
- Herring salad with beetroots, sour cream and quail egg
- Potato salad with salmon and leeks
- Traditional vegetable salad with smoked trout

SOUP

- Mushroom soup with cream and noodles

MAIN COURSES

- Pike-perch salad with creamy lemon sauce and spinach
- Fried carp fillets in raisin sauce
- Roast salmon medallions in white mushrooms sauce
- Two kinds of dumplings: lentils and cabbage with mushrooms
- Traditional cabbage stew with dried mushrooms
- Boiled potatoes with dill
- Baby carrots

DESSERTS

- Poppy seed cake
- Christmas cheese strudel with raspberry sauce
- Chocolate mousse with cherries
- Coconut flan with oranges
- Tiramisu
- Traditional dried fruits compote



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Menu 5

SALAD BAR

- Mixed salad leaves, cherry tomatoes, cucumbers, Parmesan cheese, smoked salmon, pickled onions, pickled mushrooms, bell pepper, and celery stick
- Dressings: yoghurt, vinaigrette, olive oil, balsamic vinegar

STARTERS AND SALADS

- Smoked salmon with beetroots and horseradish
- Selection of herrings: raisins, onion and gingerbread
- Roast beef with horseradish mousse
- Turkey roulade with prune sauce
- Herring salad with apples in cream sauce
- Tomato and cucumber salad with olives and roast almonds
- Mixed garden leaves with smoked duck, mandarins, melon and almond cranberries
- Wild boar pate

SOUP

- Parsnip and apple soup with herb olive oil

MAIN COURSES

- Poached salmon fillet with crabstick sauce
- Fried carp fillet in mushroom sauce
- Rabbit stew with vegetables in rosemary sauce
- Selection of dumplings: cabbage with mushrooms and meat
- Traditional cabbage stew with dried mushrooms
- Boiled potatoes with dill
- Broccoli with garlic butter

DESSERTS

- Apple strudel
- Cheesecake with raisins and chocolate sauce
- Nuts tartlets
- Coffee cream merengue
- Orange Panna Cotta
- Traditional dried fruits compote



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Menu 6

SALAD BAR

- Mixed salad leaves, cherry tomatoes, cucumbers, Parmesan cheese, smoked salmon, pickled onions, pickled mushrooms, bell pepper, and celery stick
- Dressings: yoghurt, vinaigrette, olive oil, balsamic vinegar

STARTERS AND SALADS

- Selection of herrings: raisins, onion and gingerbread
- Sea salt marinated salmon in mustard dressing
- Roast pork ham with tartar sauce
- Smoked duck breast with oranges and cashew nuts
- Salad Nicoise with grilled tuna
- Roast bass with carrots, tomatoes and ginger
- Lentil salad with Parma ham
- Duck pate with black currant sauce

SOUP

- Cream of pumpkin soup with marinated ginger

MAIN COURSES

- Fried perch fillet in bell pepper sauce and Brussel sprouts
- Roast salmon medallions in leek sauce
- Beef cheeks in red wine reduction with vegetables
- Selection of dumplings: cabbage with mushrooms and meat
- Traditional cabbage stew with dried mushrooms
- Boiled potatoes with dill
- Roast cauliflower with sunflower seeds

DESSERTS

- Gingerbread cake
- Prune mousse
- Chocolate and orange mousse
- Vanilla flavoured merengue
- Nuts cake
- Traditional dried fruits compote



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Menu 7

SALAD BAR

- Mixed salad leaves, cherry tomatoes, cucumbers, Parmesan cheese, smoked salmon, pickled onions, pickled mushrooms, bell pepper, and celery stick
- Dressings: yoghurt, vinaigrette, olive oil, balsamic vinegar

STARTERS AND SALADS

- Sea salt marinated salmon with mustard dressing
- Selection of smoked ham and pates
- Rocket leaves with goat cheese, cranberries, apricots and pumpkin seeds
- Smoked duck breast with oranges and cashew nuts
- Nicoise salad with grilled tuna
- Selection of smoked fish
- Lentil salad with Parma ham
- Serrano ham with olives, sundried tomatoes, parmesan and grissini sticks

SOUP

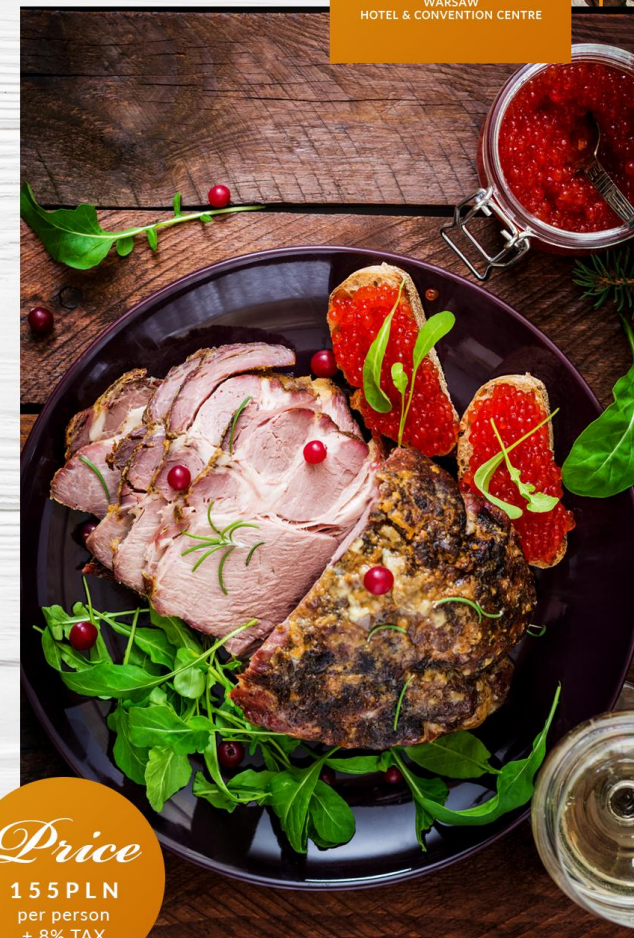
- Seafood soup with Anise

MAIN COURSES

- Fried catfish fillets with creamy mushroom sauce
- Roast salmon medallions in beetroot mousse with horseradish
- Lamb in roast garlic sauce
- Dumplings with duck
- Roast root vegetables with honey
- Grilled polenta with thyme
- Potato dumplings with nut flavoured butter
- Brussels sprouts with bacon and onions
- Traditional cabbage stew with dried mushrooms

DESSERTS

- Tiramisu
- White chocolate cheese cake
- Vanilla Panna Cotta
- Mango mousse with almonds
- Poppy seed cake
- Kompot z suszu



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Christmas

SERVED MENUS

MENU 1

- Dried forest mushrooms soup with duck filled dumplings
- Fried salmon fillet with cabbage stew, roast potato gratin, carrots and crayfish sauce
- Milk chocolate mousse with raspberry sauce

MENU 2

- Red borsch with dumplings filled with mushrooms
- Poached cod loin with herb crust, sweet potato puree, spinach leaves and creamy lemon sauce
- Orange cream merengue with anise sauce

MENU 3

- Salmon filled dumplings with spinach on fennel stew with roast garlic
- Cream of forest mushroom soup with truffle oil
- Grilled veal medallions with artichokes filled with mashed potatoes, French beans with bacon and thyme sauce
- Ginger Crème Brûlée

MENU 4

- Warm smoked salmon fillet with red onion marmalade and rocket leaves
- Caper and lemon infused olive oil
- Cream of horseradish soup with smoked fish and pumpernickel
- Fried carp fillet with leeks, white mushrooms and saffron potatoes
- Warm apple cake with scoop of cinnamon ice-cream and vanilla sauce

MENU 5

- Salmon and tuna tartar with apples and horseradish cream
- Cream of roast pumpkin with cinnamon and linseed oil
- Duck leg "Confit" with pear and cranberry marmalade, potato dumplings and anise and ginger sauce
- Chocolate sphere with cheese mousse, raisins and caramel sauce

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Live

COOKING STATIONS

- Pork ham with mustard sauce, French beans and potato gratin – 38 pln/per person
- Selection of dumplings: with salmon and spinach, black pudding, buckwheat, sundried tomatoes with Feta – 28 pln/per person
- Roast beef sirloin with pepper sauce and grilled vegetables – 42 pln/per person
- Roast pork belly with red onion marmalade and apples – 36pln/per person
- Whole roast salmon with fennel and boiled potatoes – 38 pln/per person
- Chocolate fountain cut fruits, marshmallows – 40 pln/per person
- Roast turkey breast. Cabbage stew, cranberry sauce – 32 pln/per person
- Cabbage and chick pea coulebiac with mushroom sauce – 35 pln/per person



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