

NOVOTEL
HOTELS & RESORTS
WARSAWA
AIRPORT

FEEL
CHRISTMAS
AT NOVOTEL



SERVED
MENU I
105 PLN*

Soup

- Beetroot soup with noodles

Main dish

- Pork tenderloin served with potato gratin, apples with marjoram and porcini sauce

Dessert

- Strudel Apple strudel served with cinnamon ice cream and vanilla sauce

Beverages

- Coffee, tea, water, juice

* Net price per person. Drink refills up to 4 hours (coffee, tea, water, juice).





SERVED
MENU II
129 PLN*

Soup

- Dried porcini borscht

Main dish

- Roasted duck served with Polish potatoes, caramelized apples and cranberry sauce

Dessert

- Traditional poppy-seed cake

Cold buffet

- Carp in aspic
- Goose pâté with cranberry
- Selection of roast meats: ham with honey and cloves, pork loin, turkey breast, bacon with marjoram
- Vegetable salad
- Herring with leek and apple
- Spiced herring

Hot starters

- Dumplings with cabbage and mushrooms
- Christmas Eve cabbage with mushrooms
- Noodles with poppy seeds

Beverages

- Dried fruit compote
- Coffee, tea, water, juice

* Net price per person. Drink refills up to 4 hours (coffee, tea, water, juice).

SERVED
MENU III
159 PLN*

Soup

- Mushroom soup with noodles

Main dish

- Salmon pie with cabbage and mushrooms

Dessert

- Kutia (boiled grain dessert)
with nuts and raisins

Cold buffet

- Carp in aspic
- Goose pâté with cranberry
- Selection of roast meats: ham with honey
and cloves, pork loin, turkey breast,
bacon with marjoram
- Vegetable salad
- Herring with leek and apple
- Spiced herring

Hot starters

- Dumplings with cabbage and mushrooms
- Christmas Eve cabbage with mushrooms
- Noodles with poppy seeds

Beverages

- Dried fruit compote
- Coffee, tea, water, juice

* Net price per person. Drink refills up to 4 hours (coffee, tea, water, juice).



BUFFET
MENU I
149 PLN*

Cold dishes

- Matias (herring) salad garnished with pickled beets
- Salad with smoked salmon and celery
- Goose pâté with smoked plums and red beet chutney
- Spiced herring with onions and cinnamon
- Pikeperch stuffed with vegetables and served with tartar sauce
- A traditional plate of aromatic roast meats: roast beef, pork loin, pork neck, bacon, turkey breast
- Marinades and cold sauces
- Bread, butter

Hot dishes

- Porcini soup with noodles
- Salmon pie with cabbage and mushrooms
- Dumplings with cabbage and mushrooms
- Traditional kutia (boiled grain dessert)
- Fried trout with orange slices and fennel
- Roasted pork loin with sauce made with prunes marinated in cognac
- Duck with rhubarb sauce
- Red cabbage with raisins and red wine
- Potato gratin with spinach and mushrooms

Dessert

- Mini muffins with caramel and nut filling
- Traditional fruitcake with nuts and raisins
- Traditional Cracow cheesecake with almonds
- Gingerbread mousse with crumble
- Mini tiramisu
- Dried fruit compote

Beverages

- Coffee, tea, water

* Net price per person. Drink refills up to 4 hours (coffee, tea, water).



BUFFET
MENU II
169 PLN*

Cold dishes

- Matias (herring) seasoned three ways, with a hint of juniper
- Christmas carp in aspic
- Pikeperch terrine with pistachios
- Smoked salmon rolls with horseradish
- A traditional plate of aromatic roast meats: roast beef, pork loin, pork neck, bacon, turkey breast
- Marinades and cold sauces
- A basket of crispy rolls
- Butter

Hot dishes

- Honey beetroot soup, cabbage ravioli, porcini caps
- Duck seasoned with marjoram, caramelized Gray Reneta apples served with raisin sauce
- Dumplings with cabbage and mushrooms, seasoned traditionally with linseed oil
- Carp fried with clarified butter, with mushrooms
- Pork tenderloin with dried mushroom sauce
- Boiled potatoes with butter roll and fennel shreds
- Buckwheat, porcini, bay boletus and green onions
- Scalded red cabbage with pieces of vinegar apple
- Red beets with a hint of red wine

Dessert

- Apple pie
- Cake
- Traditional kutia (boiled grain dessert) with nuts, figs and acacia honey
- Gingerbread with ginger and nutmeg
- Dried fruit compote

Beverages

- Coffee, tea, water



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