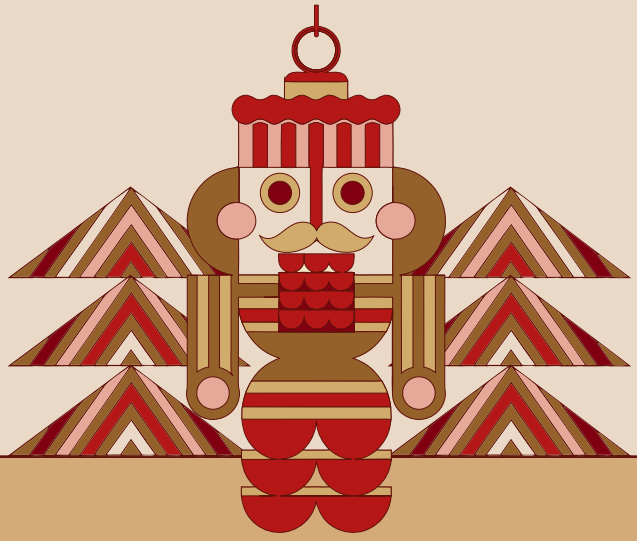
HOTEL BRISTOL
WARSAW

FESTIVE SEASON
AT HOTEL BRISTOL, WARSAW

BANQUET MENU

Celebrate the festive season in the stylish setting of the iconic hotel. This year, Executive Chef Kamil Jabłoński invites our Guests to discover a menu inspired by Poland's culinary traditions. His creations evoke the flavours and memories of different regions of the country, reimagined through a distinctive contemporary lens.



SERVED MENU

POLISH HERITAGE

ENTRÉE TO SHARE

Dumplings | Wild mushrooms
Sauerkraut | Shallots

ENTRÉE

Herring | Sour cream | Cranberries

MAIN COURSE

Zander | Beetroot risotto | Chicory

Or

Duck breast | Brussels sprouts
Beetroot dumplings

DESSERT

Christmas gingerbread
Ginger mousse | Cranberries

280 PLN PER PERSON

The above prices do not include 8% VAT
and a 10% service fee

.

FESTIVE FEAST

ENTRÉE TO SHARE

Dumplings | Wild mushrooms
Sauerkraut | Shallots

ENTRÉE

Smoked trout | Gingerbread | Mandarin

SOUP

Roasted beetroot | Wild mushrooms
Marjoram

MAIN COURSE

Catfish | Mashed potatoes
Porcini mushrooms | Wild broccoli

Or

Beef cheeks | Wild mushrooms
Puff pastry | Kale

DESSERT

Nut and almond roll | White chocolate
Cinnamon meringue

345 PLN PER PERSON

The above prices do not include 8% VAT
and a 10% service fee.

WINTER CELEBRATION

ENTRÉE TO SHARE

Dumplings | Wild mushrooms
Sauerkraut | Shallots

ENTRÉE

Smoked eel | Antonius Caviar
Potato pancake

SOUP

Bay bolete mushrooms
Sour cream | Crispy potatoes

MAIN COURSE

Sturgeon | Morels
Marinated turnip | Crayfish

Or

Beef tenderloin | Truffle
Porcini mushrooms | Bison grass

DESSERT

Poppy seed cake | Dark chocolate
Plum jam

385 PLN PER PERSON

The above prices do not include 8% VAT
and a 10% service fee

.

SHARING APPETIZERS

Homemade roasted meats
Pickled vegetables | Cranberry mustard

Aspic with smoked trout
Crayfish | Creamy horseradish

Homemade herring
with dried mushrooms

Roasted beetroot tartare
Smoked plum | Sweet onion jam

Traditional vegetable salad
with quail's egg

Freshly baked bread

Flavored butter | Leek oil

110 PLN PER PERSON

The above prices do not include 8% VAT
and a 10% service fee

.

HOLIDAY BUFFET-STYLE MENU

ENTRÉES

A selection of homemade herrings:
- with apple and sour cream
- in herb-infused oil with cranberries
- with wild mushrooms

Stuffed zander | Creamy horseradish

Festive goose pâté with nuts
and oranges | Tartar sauce

Traditional roast meats
Pickled vegetables | Beetroot salad

Roasted beetroot | Poppy seed dressing
with orange zest | Smoked quark

SALADS

Traditional vegetable salad
with egg and homemade mayonnaise

Seafood salad | Crisp vegetables
Olive oil

Crisp lettuce | Fresh vegetables
French dressing

BREAD

Assortment of freshly baked bread

Butter and flavored oils

SOUP

Cream of wild mushroom soup
Potatoes browned in butter
Sour cream

MAIN COURSES

Dumplings with cabbage
and mushrooms | Onion | Parsley

Pan-fried zander with herbs
Crayfish sauce

Roast duck with orange
Cranberry sauce | Red cabbage

Pork ham | Cloves
Honey and mustard sauce

Polish-style potatoes
with marjoram and shallots

Caramelized beetroot
with warm seasonings

Red cabbage with apple
and blackcurrants

DESSERTS

Chocolate sponge soaked
in cherry liqueur

Poppy seed cake

Gingerbread with plum jam

Apple tart with cinnamon

Nut roll

Sliced fruit

FOR MINIMUM 20 PEOPLE

290 PLN PER PERSON

CONSUMPTION UP TO 4 HOURS | 25% MORE FOR 6 HOURS | 50% MORE FOR 8 HOURS

The above prices do not include 8% VAT and a 10% service fee.

CHRISTMAS EVE BUFFET-STYLE MENU

ENTRÉES

Herring with dried mushrooms
Shallots | Parsley

Herring with apple
Red onion | Cinnamon

Zander marinated in vinegar
with vegetables

Fish in aspic | Pickled vegetable salad
Creamy horseradish

Pâté with nuts | Plum mousse with truffle

Selection of roast meats | Mirabelle plum
mustard | Beetroot salad | Tartar sauce

Cured ham with goat's cheese and figs

Charred cauliflower carpaccio
Blue cheese | Cranberries | Nuts

Vegetable pâté | Lentils
Marinated courgette

SALADS

Traditional vegetable salad
Quail's egg | Homemade mayonnaise

Prawn salad | Crunchy vegetables
Lime dressing

Roasted beetroot and mandarin salad
Kale | Poppy seed dressing

PICKLES

Pickled mushrooms | Gherkins
Spring onions in balsamic vinegar
Pickled pumpkin | Pear in vinegar
Pickled plums

BREAD

A selection of freshly baked
bread with butter

SOUP

Traditional beetroot borscht | Uszka
dumplings with mushrooms

Wild mushroom cream soup
Sour cream | Łazanki noodles

MAIN COURSES

Festive dumplings with cabbage and
mushrooms | Onion | Parsley | Sour cream

Fried carp | Almond sauce

Crispy cod | Vegetables
Tomatoes | Cinnamon

Guinea fowl breast stuffed with dried fruit
Thyme and honey sauce

Beef roulades | Pickled gherkin
Dried porcini mushrooms

Fried potatoes with marjoram and shallots

Potato dumplings in
a marjoram emulsion

Porcini mushrooms in cream | Thyme

Christmas Eve cabbage with peas

DESSERTS

Gingerbread cake with white chocolate
mousse and candied cranberries

Plum dessert with chocolate

Fluffy cheesecake with dried fruit
and nuts and orange zest

Traditional poppy seed cake

Fragrant caramelised apples baked with
crumble topping and meringue

Whipped cream | Chocolate sauce
Caramel sauce | Strawberry sauce

Sliced fruit

FOR MINIMUM 20 PEOPLE

315 PLN PER PERSON

CONSUMPTION UP TO 4 HOURS | 25% MORE FOR 6 HOURS | 50% MORE FOR 8 HOURS

The above prices do not include 8% VAT and a 10% service fee.

BEVERAGES

A specially crafted selection of alcoholic and non-alcoholic beverages, perfectly complementing our Christmas menu prepared by the Executive Chef & his Team.

CLASSIC

250 PLN PER PERSON

The above prices do not include
23% VAT and a 10% service fee.

Juices: orange, grapefruit, black currant, apple

Soft drinks

Sparkling and still mineral water

Coffee and tea

APERITIF:

Prosecco

or

Mulled Wine (Red or White)

or one of the cocktails below

Christmas Eve (gin, lemon juice, orgeat, orange blossom water, egg white)

Orchard Glow (gin, Boulard Calvados, apple & cinnamon cordial, Oloroso Sherry)

Moonlit Berry (Mure, lime cordial, Absinthe, topped with Prosecco)

Snug Winter 0% (Guinness Reduction, Maraschino Cherry Syrup, lemon juice, topped with soda water)

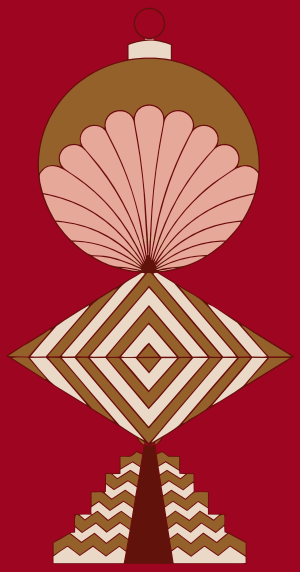
House Red and White Wine

Non-Alcoholic Wine

Craft Beer

Żywiec Beer

Non-Alcoholic Beer



Unlimited beverage consumption for up to 4 hours.
For extended service, an additional charge of PLN 50 + 23% VAT per person applies for each commenced hour.

SIGNATURE

280 PLN PER PERSON

The above prices do not include
23% VAT and a 10% service fee.

Juices: orange, grapefruit,
black currant, apple

Soft drinks

Sparkling and still mineral water

Coffee and tea

APERITIF:

Prosecco

or

Mulled Wine (Red or White)

or one of the cocktails below

Christmas Eve (gin, lemon juice, orgeat,
orange blossom water, egg white)

Orchard Glow (gin, Boulard Calvados,
apple & cinnamon cordial, Oloroso Sherry)

Moonlit Berry (Mure, lime cordial,
Absinthe, topped with Prosecco)

Snug Winter 0% (Guinness Reduction,
Maraschino Cherry Syrup, lemon juice,
topped with soda water)

House Red and White Wine

Non-Alcoholic Wine

Craft Beer

Żywiec Beer

Non-Alcoholic Beer

Ostoya Vodka

Unlimited beverage consumption for up to 4 hours.
For extended service, an additional charge
of PLN 50 + 23% VAT per person applies
for each commenced hour.

PRESTIGE

380 PLN PER PERSON

The above prices do not include
23% VAT and a 10% service fee.

Juices: orange, grapefruit,
black currant, apple

Soft drinks

Sparkling and still mineral water

Coffee and tea

APERITIF:

Prosecco

or

Mulled Wine (Red or White)

or one of the cocktails below

Christmas Eve (gin, lemon juice, orgeat,
orange blossom water, egg white)

Orchard Glow (gin, Boulard Calvados,
apple & cinnamon cordial, Oloroso Sherry)

Moonlit Berry (Mure, lime cordial,
Absinthe, topped with Prosecco)

Snug Winter 0% (Guinness Reduction,
Maraschino Cherry Syrup, lemon juice,
topped with soda water)

House Red and White Wine

Non-Alcoholic Wine

Craft Beer

Żywiec Beer

Non-Alcoholic Beer

Ostoya Vodka

Ballantine's 7 YO Whisky

Beefeater gin

Bacardi Carta Blanca

Tequila silver

Lillet Blanc, Lillet Rouge, Aperol

Unlimited beverage consumption for up to 4 hours.
For extended service, an additional charge
of PLN 50 + 23% VAT per person applies
for each commenced hour.

HOTEL BRISTOL
WARSAW

Let us craft an unforgettable festive celebration for you.

Contact our Conference & Events Team:

Sales.Bristol@luxurycollection.com
+48 22 55 11 825
www.hotelbristolwarsaw.com