

Wedding menu Day II

Set I 88 PLN/person

Starter

Smoked ewe's milk cheese fried in butter with cranberries

Soup

French vegetable soup PISTOU

Main dish

Roasted pork neck in mustard sauce; potato puree; red cabbage salad

Dessert

Warm apple pie with scoop of ice cream and whipped cream

Cold plate

Cold cuts (chicken ham, country ham, salami); chicken chaudfroids; stuffed eggs; herring in cream; pineapple – cheese salad; mixed pickles; mixed baked goods

Beverages: Coffee; tea

Set II 99 PLN/person

Starter

Fried smoked ewe's milk cheese with cranberries on butter toast

Soup

Mushroom soup with red wine and fresh rosemary

Main dish

Roasted ham medallions with pear in herbal sauce with gnocchi and mixed lettuces with balsamico sauce

Dessert

Apple strudel with crispy crust, vanilla sauce and whipped cream with cinnamon

Cold plate

Palette of highland hams with sauces; roasted pork neck with chicken mousse in port wine jelly; chicken chaudfroids; blue and hard cheese plate with grapes and herbal dip; home-made pâté with mixed pickles; stuffed eggs; herring in cream with curcuma; cauliflower salad; Greek salad; butter; regional baked goods.

Beverages: Coffee; tea

Wedding menu Day II

Set III 109 PLN/person

Starter

Salmon in lemon marinade; toasts

Soup

Creamy broccoli soup

Main dish

Tenderloin with slippery jacks, roasted potatoes, vegetables

Dessert

Dessert cake

Cold plate

Smoked ham; turkey in Malaga; ham roulade; roast meats (2 variations); herring in three flavours; cheese salad; Salade niçoise; mixed pickles; cheese plate; butter; baked goods

Beverages: Coffee; tea

Set IV 125 PLN/person

Starter

Fried camembert with pineapple stuffing, cranberries and toast

Soup

Creamy green salad soup with cheese spread and puff pastry croutons

Main dish

Pork loins in Herbes de Provence with chanterelle sauce; potato puree with dill, boiled vegetables and fried almonds

Dessert

Crunchy apple pie with whipped cream

Cold plate

Smoked ham and salami with mixed pickled; turkey roulade in Malaga; salmon stuffed with cottage cheese; horseradish and fresh dill; galantine with broccoli and red pepper; roasted pork neck in herbs larded with garlic; palette of blue and hard cheeses with grapes, dried fruits and nuts; celery salad; Salade niçoise; cheese set with smoked dry pork sausages; butter; regional baked goods.

Night dish

Goulash soup

Beverages: Coffee; tea