



*focus*hotel

PREMIUM

CHRISTMAS BUFFETS

FOCUS HOTEL PREMIUM WARSZAWA
UL. SUWAK 15, 02-676 WARSZAWA

Enjoy your meal

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MENU I 235 PLN / person

Starters / salads

- 🌱 • Spinach roulade with smoked trout
 - Roasted pork tenderloins / horseradish mousse
- 🌾 • Stuffed turkey / dried apricots / cranberry sauce
- 🌾 • Marinated matjes herring fillets / cranberries / shallot / pickled cucumbers
- 🌿 • Polish vegetable salad
- 🌿 • Roasted beetroot salad / Antonovka apple / shallot
 - Pasta salad / salami / olives / sun-dried tomatoes
- 🌿 • Mixed leaves / tomatoes / cucumbers / peppers / olives / flavoured oils / vinaigrette / raspberry balsamic salsa / feta / grated cheese
- 🌿 • Roasted pumpkin
- 🌿 • Roasted root vegetables
- 🌿 • Grilled courgette / pepper
- 🌿 • Semi-dried tomatoes
- 🌾🌿 • Hummus with olive oil
 - White and wholemeal bread / baguettes / assorted rolls
 - White and wholemeal croutons
 - Butter / margarine / vegan lard

Hot dishes

- Mushroom soup
- Panko-fried cod / tartar sauce
- Roast turkey / gravy / cranberries
- 🌿 • Pierogi with cabbage and mushrooms
- Salmon and spinach tart
- 🌿 • Garlic and thyme roasted potatoes
- 🌿 • Polish-style cauliflower with egg / green beans

Dessert buffet

- Plum tart
- Antonovka apple pie
- Chocolate gingerbread with plum preserve
- Cheese and poppy seed duo
- 🌾🌿 • Pear in red wine
- 🌾🌿 • Sliced fruit

🌾 - gluten-free dish

🌱 - lactose-free dish

🌿 - vegetarian dish

🌿 - vegan dish

235 PLN net - up to 4 hours.

An additional buffet hour costs + 20 PLN + VAT per person.

The menu is served for groups of more than 30 people.

One open-bar package must additionally be selected for each buffet.



MENU II 283 PLN / person

Starters / salads

- Selection of smoked and marinated fish
 - Norwegian salmon fillet / horseradish with cranberries
- Smoked trout fillet / marinated wild mushrooms
- Smoked halibut / tomato and caper salsa
- Matjes herring fillets / caramelised onion / gherkins / wild mushrooms
 - Smoked ham / horseradish / beetroot relish
 - Goose pate / cranberries
- Roasted bacon with honey-mustard glaze
 - Chicken breast salad / peach / curry dressing
- Roasted beet salad / pumpkin / pear / oscypek cheese
- Roasted sweet potato salad / Quinoa / pomegranate seeds / rocket
- Mixed leaves / tomatoes / cucumbers / peppers / olives / flavoured oils / vinaigrette / blue cheese dressing / balsamic dressing / feta / grated Rubin cheese
- Roasted pumpkin
- Roasted root vegetables
- Roasted aubergine with garlic and herbs
 - Hummus with olive oil
 - White and wholemeal bread / baguettes / assorted rolls
 - White and wholemeal croutons
 - Butter / margarine / vegan lard
 - Semi-dried tomatoes
 - Grilled courgette

Hot dishes

- Creamy pumpkin soup / coconut milk / turmeric
 - Red borscht / meat-filled uszka dumplings
 - Fried trout / almonds
- Roast duck / sauteed apples
 - Braised pork ribs / honey / mustard
- Pierogi with cabbage and mushrooms
 - Traditional Polish bigos / plum / mushrooms
- Roasted French-style potatoes / carrot / celeriac

Dessert buffet

- Tree cake - sekacz / plum preserve
- Cheesecake / orange zest
- Pear tart
- Cinnamon creme brulee
- Chocolate Delicja cake / nuts
- Bread and butter pudding

• - gluten-free dish

• - lactose-free dish

• - vegetarian dish

• - vegan dish

283 PLN net - up to 4 hours.

An additional buffet hour costs + 30 PLN + VAT per person.

The menu is served for groups of more than 30 people.

One open-bar package must additionally be selected for each buffet.



MENU III 329 PLN / person

Starters / salads

- Pistachio-stuffed trout
- ☾ • Salmon marinated in horseradish and cranberry
- ☾ ☒ • Smoked halibut with porcini mushrooms
- ☾ ☒ • Prawns with pineapple salsa
- ☾ ☒ • Matjes herring fillets / cranberries / wild mushrooms
- Goose pate / Cumberland sauce
- Smoked duck breast salad / pear / rocket
- ☒ • Roasted beetroot salad / pumpkin / goat cheese
- Roast beef tenderloin with caramelised red onion
- ☒ • Mixed leaves / tomatoes / cucumbers / peppers / olives / flavoured oils / vinaigrette / blue cheese dressing / balsamic dressing / feta / grated Rubin cheese
- ☒ • Roasted pumpkin
- ☒ • Roasted root vegetables
- ☒ • Grilled courgette / pepper
- ☒ • Semi-dried tomatoes
- ☾ ☒ • Hummus with olive oil
- White and wholemeal bread / baguettes / assorted rolls
- White and wholemeal croutons
- Butter / margarine / vegan lard

Hot dishes

- Red borscht / meat-filled uszka dumplings
- Mushroom soup with savoury pastries
- Salmon Wellington / porcini sauce
- Roast beef tenderloin / Zubrowka sauce
- ☒ • Roast duck / apples
- ☒ • Pierogi with cabbage and mushrooms
- ☒ • Potato gratin / broccoli
- ☒ ☒ • Caramelised root vegetables

Dessert buffet

- Sacher chocolate cake
- White chocolate cheesecake / raspberries in red wine
- Pistachio creme brulee
- Honey cake
- Cheese and poppy seed duo
- Sliced fruit

☾ - gluten-free dish

☒ - lactose-free dish

☒ - vegetarian dish

☒ - vegan dish

329 PLN net - up to 4 hours.

An additional buffet hour costs + 40 PLN + VAT per person.

The menu is served for groups of more than 30 people.

One open-bar package must additionally be selected for each buffet.





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Get in touch

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DETAILED ORDER TERMS ARE SET OUT IN AN INDIVIDUAL SALES AGREEMENT.