



HOTEL BRISTOL  
WARSAW



25<sup>TH</sup> & 26<sup>TH</sup> DECEMBER 2022 / 1:00-5:00PM

## CHRISTMAS BRUNCHES

During our sumptuous Christmas Brunches you can delight yourself with an extensive selection of hot buffet and live station dishes. We would love to take you on a culinary journey filled with traditional finest cuisine accompanied by lavishly decorated Christmas interiors and festive live music. The menu also includes a wide range of excellent desserts crafted by the Hotel Bristol Pastry Chef.

### RESERVATIONS & INFORMATION:

Bristol.Dining@luxurycollection.com  
T +48 22 55 11 888



**480 PLN / PERSON**

Full buffet including non-alcoholic beverages and alcohol  
(water, coffee, tea, juices, red and white wine, sparkling wine, cocktail bar)

Children under 3 free of charge | Children aged 4 to 12 – 50% of the price | Vat & service charge included

## APPETIZERS & SALADS

### HERRINGS:

- with onion and dry mushrooms
- traditional with creamy sauce and apples
- with roasted tomato and cumin
- Scandinavian honey mustard sauce

Fish tartare, shallots, and cornichons

Fish jelly

Pike perch roulades, tartare sauce

Marinated with sweet sour marinade

Roasted gloves ham, cherry comfiture  
with rosemary

Pork belly marinated with Cider

Turkey breast stuffed with dry fruits,  
braised chicory

Pork loin roulades with horse radish stuffing

Vitello tomato

Home smoked roastbeef,  
marinated mushrooms relish

Goose pate with caramelized prunes

Beet root carpaccio, goat cheese

Assorted of hummuses

Polish vegetables salad

Grilled vegetables salad

Herring potatoes salad with dill  
and French mustard

Sea food salad with pasta, dry tomato  
and lemon dressing

Tomato, mozzarella, avocado salad

Swiss cheese and ham salad

## COLD LIVE STATIONS

Oyster & caviar

## SALMON STATIONS

Homemade smoked fillet

Xmas marinated with gingerbread  
and prunes liquor

Classical gravadlax

Beetroots and marinated ginger

Marinated pickles

Cold sauces: creamy horseradish with apple,  
cranberry, Cumberland, tartare, quince

Assorted of bread and rolls





## SOUPS

Red borsch with apples, black currant, croquets  
with cabbage and mushrooms

Game broth, tortellini with meat, vegetables

## HOT BUFFET

### LIVE STATIONS

#### 25<sup>TH</sup> OF DECEMBER

Bourbon and pineapple glazed ham,  
gravy, Brussel sprouts with bacon

#### 26<sup>TH</sup> OF DECEMBER

Maple glazed turkey, cranberry sauce  
and pumpkin gnocchi with marrons

## DUMPLINGS STATIONS

Salmon, cheese, dill, French mustard

Sour cabbage, mushrooms

Boletus ravioli

Condiments sour cream, dill, sauté onion

Orange, anise glaze salmon, stewed fennel

Traditional fried carp, ginger bread Polish sauce

Roasted duck, sautéed apples with cider

Guine fowl stuffed with mushrooms,  
blue cheese sauce

Winter game season ragout

Slowly roasted lamb red wine gravy

Beetroot gnocchi stuffed with mascarpone  
and walnuts

Gratinated potatoes

Creamy mushrooms

Red cabbage stew

## DESSERT

Poppy seed crème brulee, caramelized oranges

Gingerbread cake

Chocolate poppy seed layer cake with prunes

Christmas cheesecake

Almond mousse with tangerines

Bouche de Noel

Nuts cream roulade

Rice pudding with raisins and cinnamon