



## GALA DINNER MENU

### SOUP SERVED IN A KETTLE

TRADITIONAL CHICKEN SOUP WITH NOODLES

### MAIN COURSES IN BAINS-MARIE

PORK CHOP A'LA BROVARNIA WITH DARK BEER AND HONEY SAUCE

BAKED COD IN CAPERS SAUCE

PENNE WITH BEETROOT PESTO

BOILED POTATOES WITH DILL AND CLARIFIED BUTTER

RICE WITH VEGETABLES

RED CABBAGE WITH CRANBERRIES, RED WINE AND APPLE CIDER VINEGAR

### BUFFET OF COLD SNACKS

HERRING TARTARE WITH APPLE SERVED ON PUMPERNICKEL WITH SOUR CREAM

DUCK PATE WITH CRANBERRY CHUTNEY

MARINATED BEETROOT WITH GOAT CHEESE, SPINACH AND ORANGE DRESSING

SALAD WITH BAKED EGGPLANT, FETA CHEESE AND SUN DRIED TOMATOES

SELECTION OF FRESH BREAD

BUTTER

### DESSERTS

HOME-MADE POLISH TRADITIONAL CAKES

APPLE CRUMBLE

CHOCOLATE MOUSSE

### DRINKS

WATER

COFFEE

TEA

White wine

Red wine

Beer palette

