



CHRISTMAS OFFER

SET MENU

The offer is available for groups
of up to 30 guests

 NOVAWOLA



OFFER I

APPETIZERS SERVED ON THE TABLE

Selection of roast meats and sausages with horseradish sauce with beets

Fried cod fillet with tomato marinated vegetables "Greek style"

Herring with sour cream and linseed oil

Vegetable salad with mayonnaise

"Pierogi" stuffed with cabbage and mushrooms with linseed oil

SOUP

Christmas red borscht with mushroom dumplings or with a braised pork pastry

MAIN DISH

Duck leg with roasted potatoes, cranberry and bison grass sauce, served with braised red cabbage
or

Buckwheat and mushroom roast loaf served with herb sauce

DESSERTS

Poppy seed cake

Christmas gingerbread cake

Kutya with dried fruits and nuts

Price: 215 PLN net per person
The price excludes 8% VAT and 14,5% service charge



OFFER II

Dishes served on platters served on the table

COLD STARTERS

(please select 6 starters)

Selection of roast meats and sausages
with horseradish sauce with beets

Pork with egg and horseradish

Salmon in aspic, Sarmatian style, served
with cocktail sauce

Fried cod fillet with tomato marinated
vegetables "Greek style"

Herring with sour cream and linseed oil

Herring with tartar sauce

Pickled herring rollmops in tomato sauce

Cod roulade with spinach
and sun-dried tomato mousse

Goose pâté with fig mustard
and pickled pumpkin

Gravlax salmon with beetroot and cherry
liqueur

Vegan tartar with toppings

Bean pâté with blueberry jam
and pickled plums

Vegan oyster mushroom "herring"

Beetroot salad with arugula and candied walnuts

Vegetable salad with mayonnaise

Beef tartar with pickled vegetables

SOUPS

(please select 2 soups)

Christmas red borscht with mushroom dumplings
or with a braised pork pastry

Traditional Polish mushroom soup with sour cream
and homemade noodles

Creamy roasted pumpkin soup with ginger
and coconut milk

Traditional Kashubian fish soup



MAIN DISHES

(please select 3 dishes)

Pike-perch fillet with leek sauce

Cod loin with spinach wrapped in puff
pastry, served on braised leeks

Duck leg with roasted potatoes, cranberry
and bison grass sauce, served with braised
red cabbage

Braised beef in a pepper and onion sauce

Goose-filled "pierogi" with crispy topping
and dried plums

"Pierogi" stuffed with cabbage
and mushrooms with linseed oil

Roasted pork neck with porcini mushroom
sauce

SIDE DISHES

(please select 2 side dishes)

Christmas cabbage

Red cabbage with raisins

Potato puree

Rice pilaw

Roasted potatoes

Semi-French dumplings with clarified butter

Fried beetroots

Seasonal vegetables

DESSERTS

Honey cake

Christmas gingerbread

Traditional Polish fruit cake

Mini cheesecake

Traditional Polish Christmas poppy seed roll

Price: 300 PLN net per person
The price excludes 8% VAT and 14,5% service charge



OFFER III

APPETIZERS SERVED ON THE TABLE

Selection of roast meats and sausages
with horseradish sauce with beets

Pork with egg and horseradish

Salmon in aspic, Sarmatian style, served
with cocktail sauce

Fried cod fillet with tomato marinated
vegetables "Greek style"

Herring with sour cream and linseed oil

Goose pâté with fig mustard
and pickled pumpkin

Gravlax salmon with beetroot
and cherry liqueur

Bean pâté with blueberry jam
and pickled plums

Vegetable salad

Beef tartar with pickled vegetables

HOT SERVED STARTER

"Pierogi" stuffed with cabbage
and mushrooms with linseed oil

SOUP

Christmas red borscht with mushroom dumplings
or with a braised pork pastry

or

Traditional Polish mushroom soup with sour cream
and homemade noodles

MAIN DISH

Duck leg with roasted potatoes, cranberry and bison grass
sauce, served with braised red cabbage

or

Cod loin with spinach wrapped in puff pastry, served on
braised leeks

or

Buckwheat and mushroom roast loaf served
with herb sauce

DESSERTS

Honey cake

Christmas gingerbread

Traditional Polish fruit cake

Mini cheesecake

Traditional Polish Christmas poppy seed roll

Kutya with dried fruits and nuts

Price: 360 PLN net per person
The price excludes 8% VAT and 14,5% service charge





CHRISTMAS OFFER

BUFFET MENU

The offer is available for groups
of up to 30 guests

 NOVAWOLA

APPETIZERS SERVED ON THE TABLE

(please select 8 appetizers)

Selection of roast meats and sausages
with horseradish sauce with beets

Pork with egg and horseradish

Salmon in aspic, Sarmatian style, served with
cocktail sauce

Fried cod fillet with tomato marinated
vegetables "Greek style"

Vol-au-vent with avocado mousse and shrimp

Herring with sour cream and linseed oil

Herring with tartar sauce

Pickled herring rollmops in tomato sauce

Cod roulade with spinach
and sun-dried tomato mousse

Goose pâté with fig mustard
and pickled pumpkin

Gravlax salmon with beetroot
and cherry liqueur

Vegan tartar with toppings

Bean pâté with blueberry jam
and pickled plums

Vegan oyster mushroom "herring"

Beetroot salad with arugula
and candied walnuts

Vegetable salad with mayonnaise

Beef tartar with pickled vegetables

SOUPS

Christmas red borscht with mushroom dumplings
or with a braised pork pastry

Creamy roasted pumpkin soup with ginger
and coconut milk

MAIN DISHES

Pike-perch fillet with leek sauce

Braised beef in forest mushroom sauce

Roast duck with cranberry and Żubrówka sauce

Turkey ragout with chestnuts and root vegetables

"Pierogi" stuffed with cabbage
and mushrooms, herbal onion

Christmas cabbage

SIDE DISHES

Roasted potatoes

Semi-French dumplings with clarified butter

Fried beetroots



DESSERTS

Honey cake

Christmas gingerbread

Traditional Polish fruit cake

Mini cheesecake

Traditional Polish Christmas poppy seed roll

Price: 275 PLN net per person

The price excludes 8% VAT and 14,5% service charge



SOFT BEVERAGE PACKAGE

Coca-Cola, Fanta, Sprite, Tonic

Fruit juices: apple, orange,
grapefruit

Mineral water

Selection of freshly ground coffees: Espresso,
Caffè Latte, Caffè Crema, Cappuccino, Hot chocolate

A selection of exclusive teas from around the world

Price: 55 PLN net per person
(service time: up 4 hours)

The price excludes 23% VAT and 14,5%
service charge

OPEN BAR PACKAGE I

Coca-Cola, Fanta, Sprite, Tonic

Fruit juices: apple, orange,
grapefruit

Mineral water

Selection of freshly ground coffees: Espresso,
Caffè Latte, Caffè Crema, Cappuccino, Hot chocolate

A selection of exclusive teas from around the world

Sparkling wine

White wine

Red wine

Local beer

Price: 165 PLN net per person
(service time: up 4 hours)

The price excludes 23% VAT and 14,5%
service charge

OPEN BAR PACKAGE II

Coca-Cola, Fanta, Sprite, Tonic

Fruit juices: apple, orange,
grapefruit

Mineral water

Selection of freshly ground coffees: Espresso,
Caffè Latte, Caffè Crema, Cappuccino, Hot chocolate

A selection of exclusive teas from around the world

Sparkling wine

White wine

Red wine

Local beer

Ostoya vodka

Jack Daniel's Tennessee Whiskey

Beefeater London Dry Gin

Martini Bianco / Rosso / Extra Dry

Campari

Aperol

and cocktails prepared
on the basis of above-mentioned alcohols

Price: 225 PLN net per person
(service time: up 4 hours)

The price excludes 23% VAT and 14,5%
service charge





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