



CHRISTMAS BUFFET

SET MENU

The offer is available for groups
of up to 30 guests

 NOVAWOLA



A TRADITION WORTH REDISCOVERING

For me, Christmas is above all about flavour, memories and emotions. It is the aroma of roasted red beetroot, dried mushrooms, smoked plums and warming spices, but also the dishes we have known for generations and to which we return with pleasure year after year.

While creating this Christmas menu together with the Chefs of Nova Wola restaurant, we drew inspiration from the richness of Polish cuisine and its regional traditions. We returned to classic Christmas flavours, but looked at them from a slightly different perspective.

The menu features traditional festive dishes such as roasted trout, spiced herring, forest mushroom "pierogi", succulent duck, pike-perch and traditional Polish "bigos". Alongside these classics, we have included several contemporary compositions, such as mushroom soup made with cabbage sourdough, duck roasted in hay and a bean pâté. Traditional Polish desserts will bring back some of the warmest memories - honey cake, gingerbread, poppy seed cake and kutia.

We wanted every ingredient to have its place and every dish to tell a story about Polish cuisine and the warmth of our home.

I hope this menu will be more than just a festive meal. I hope it will be an opportunity to gather around the table, share conversations and discover familiar flavours - sometimes presented in a completely new way.

Wishing you a Christmas filled with delicious flavours
and wonderful moments!

Karol Okrasa



OFFER I

APPETIZERS SERVED ON THE TABLE

Selection of roast meats and smoked sausages

horseradish sauce with beets • homemade pickles • honey mustard

Fried cod fillet with tomato marinated vegetables "Greek style"

roasted trout • stewed root vegetables • tomato purée • tart apple • rapeseed oil

Herring with sour cream and linseed oil

roasted beetroot • dried plum • potato • mustard oil

Vegetable salad

root vegetables • pickled cucumber • apple • horseradish mayonnaise

Polish dumplings with sauerkraut and dried forest mushrooms

brown butter • marjoram

SOUP

Roasted beetroot borscht with beet kvass

with mushroom dumplings or a braised pork pastry

MAIN DISH

Duck leg

roasted potatoes • braised red cabbage with blackcurrant preserve • bison grass sauce

or

Buckwheat and mushroom roast loaf

roasted vegetable sauce • lovage • lovage oil

DESSERTS

Poppy seed cakewith honey

dried fruits and nuts • orange zest • brown butter

Christmas gingerbread cake with buckwheat honey

dried plum • spices

Kutya

poppy seeds • phacelia honey • dried fruits and nuts • caramelized 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

horseradish sauce with beets • homemade pickles
• honey mustard

Pork with egg and horseradish

roasted pork • horseradish mousse • meat aspic made
with a rich meat stock and black pepper

Salmon in aspic, Sarmatian style

salmon in a delicate aspic • horseradish • tart apple
• pickled mustard seeds

Fried cod fillet with tomato marinated vegetables "Greek style"

roasted trout • stewed root vegetables • tomato
purée • sour apple • rapeseed oil

Herring with sour cream and linseed oil

roasted beetroot • dried plum • potato • mustard oil

Herring with tartar sauce

homemade tartar sauce • pickled mushrooms
• pickled cucumber • onion

Pickled herring rollmops in tomato sauce

pickled red onion • camelina oil

Cod roulade with spinach

cod • spinach • roasted pepper • herb oil

Goose pâté with fig mustard

mustard with honey • pickled pumpkin
• dried plum

Gravlax salmon with polish twist

beetroot • horseradish • cherry liqueur • dill

Vegan tartar with toppings

pickles • mustard seed • linseed oil • roasted seeds

Bean pâté

bilberry preserve • smoked plum • marjoram

Vegan oyster mushroom "herring"

onion • Kashubian sauce • mustard seeds • flaxseed oil

Beetroot salad

cherry sauce • arugula • goat's cheese • caramelized
walnuts • honey

Vegetable salad

root vegetables • pickled cucumber •
apple • horseradish mayonnaise

Beef tartar

pickled vegetables • marinated mushrooms •
apricot yolk • mustard seeds • camelina oi

SOUPS

(please select 2 soups)

Roasted beetroot borscht with beet kvass

with mushroom dumplings or a braised pork pastry

Traditional Polish mushroom soup

sour cream • herb drop noodles • lovage • marjoram oil

Creamy roasted pumpkin soup

roasted pepper pesto • ginger • toasted pumpkin seeds

Traditional Kashubian fish soup

ajvar • tomato • dill • sour cream



MAIN DISHES

(please select 3 dishes)

Pike-perch

charred leek sauce • sea buckthorn in syrup •
fennel • chive oi

Cod baked in pastry

spinach • honey-glazed cabbage • brown butter sauce •
horseradish

Roast duck

smoked potatoes • red cabbage with apple • bison
grass sauce

Slow-braised beef cheeks

toasted onion and black pepper sauce • pickled
mustard seeds • juniper

Goose "pierogi"

fried onion • sour rye soup sauce • dried onion

Polish dumplings with sauerkraut and dried forest mushrooms

linseed oil • marjoram

Roasted pork neck

forest mushroom sauce • pine shoots

SIDE DISHES

(please select 2 side dishes)

Christmas cabbage

sauerkraut • wild mushrooms • dried plum • juniper

Red cabbage

tart apple • raisins • phacelia honey • apple cider
vinegar

Potato purée with brown butter

nutmeg • chives • bison grass sauce

Pearl barley with charred onion and mushrooms

lovage • parsley

Oven-roasted potatoes

garlic • marjoram • rapeseed oi

Semi-French dumplings

brown butter • fresh herbs

Fried beetroots

pickled pear • horseradish • raspberry vinegar

Roasted root vegetables

buckwheat honey • thyme • toasted sunflower seeds

DESSERTS

Honey cake

sour cream • toasted nuts • brown butter

Christmas gingerbread cake with buckwheat honey

• dried plum • spices

Traditional Polish fruit cake

dried fruits • nuts • orange zest • cherries in liqueur

Mini cheesecake

cream cheese • raisins • vanilla • orange zest

Traditional Polish Christmas poppy seed roll

poppy seeds • honey • dried fruits and nuts •
toasted nuts • orange zest

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

horseradish sauce with beets • homemade pickles
• honey mustard

Pork with egg and horseradish

roasted pork • horseradish mousse • meat aspic made
with a rich meat stock and black pepper

Salmon in aspic, Sarmatian style

salmon in a delicate aspic • horseradish • tart apple
• pickled mustard seeds

Fried cod fillet with tomato marinated vegetables "Greek style"

roasted trout • stewed root vegetables • tomato
purée • sour apple • rapeseed oil

Herring with sour cream and linseed oil

roasted beetroot • dried plum • potato • mustard oil

Goose pâtéwith fig mustard

mustard with honey • pickled pumpkin
• dried plum

Gravlax salmon with polish twist

beetroot • horseradish • cherry liqueur • dill

Bean pâté

bilberry preserve • smoked plum • marjoram

Vegetable salad

• root vegetables • pickled cucumber •
apple • horseradish mayonnaise

Beef tartar

pickled vegetables • marinated mushrooms •
apricot yolk • mustard seeds • camelina oi

HOT SERVED STARTER

Polish dumplings with sauerkraut and dried forest mushrooms

linseed oil • marjoram

SOUP

Roasted beetroot borscht with beet kvass

with mushroom dumplings or a braised pork pastry

or

Traditional Polish mushroom soup

sour cream • herb drop noodles • lovage • marjoram oil

MAIN DISH

Roasted duck leg

oven-roasted potatoes • red cabbage with blackcurrant
preserve • bison grass sauce

or

Cod baked in pastry

spinach • honey-glazed cabbage • brown
butter sauce • horseradish

or

Buckwheat and mushroom roast loaf

roasted vegetable sauce • lovage • lovage oil



DESSERTS

Honey cake

sour cream • toasted nuts • brown butter

Christmas gingerbread cake with buckwheat honey

dried plum • spices

Traditional Polish fruit cake

dried fruits • nuts • orange zest • cherries in liqueur

Mini cheesecake

cream cheese • raisins • vanilla • orange zest

Traditional Polish Christmas poppy seed roll

poppy seeds • honey • dried fruits and nuts •
toasted nuts • orange zest

Kutya

poppy seeds • phacelia honey • dried fruits
and nuts • caramelized 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

horseradish sauce with beets • homemade pickles
• honey mustard

Pork with egg and horseradish

roasted pork • horseradish mousse • meat aspic made
with a rich meat stock and black pepper

Salmon in aspic, Sarmatian style

salmon in a delicate aspic • horseradish • tart apple
• pickled mustard seeds

**Fried cod fillet with tomato marinated
vegetables "Greek style"**

roasted trout • stewed root vegetables • tomato
purée • sour apple • rapeseed oi

Vol-au-vent with shrimps

creamy avocado • lime • herb coulis ziołowe

Herring with sour cream and linseed oil

roasted beetroot • dried plum • potato • mustard oil

Herring with tartar sauce

homemade tartar sauce • pickled mushrooms
• pickled cucumber • onion

Pickled herring rollmops in tomato sauce

pickled red onion • camelina oil

Cod roulade with spinach

cod • spinach • roasted pepper • herb oil

Goose pâté with fig mustard

mustard with honey • pickled pumpkin
• dried plum

Gravlax salmon with polish twist

beetroot • horseradish • cherry liqueur • dill

Vegan tartar with toppings

pickles • mustard seed • linseed oil • roasted seeds

Bean pâté

bilberry preserve • smoked plum • marjoram

Vegan oyster mushroom "herring"

onion • Kashubian sauce • mustard seeds • flaxseed oil

Beetroot salad

cherry sauce • arugula • goat's cheese • caramelized
walnuts • honey

Vegetable salad

root vegetables • pickled cucumber •
apple • horseradish mayonnaise

Beef tartar

pickled vegetables • marinated mushrooms •
apricot yolk • mustard seeds • camelina oi

SOUPS

Roasted beetroot borscht with beet kvass

with mushroom dumplings or a braised pork pastry

Creamy roasted pumpkin soup

roasted pepper pesto • ginger • toasted pumpkin seeds



MAIN DISHES

Roasted pike-perch in a creamy leek sauce
charred leek • Lublin cider • honey-fermented
cucumber

Slow-braised beef with forest mushrooms
mushrooms • dried onion • juniper

Roast duck in a bilberry and bison grass sauce
bilberry • bison grass • marjoram

Turkey ragout with chestnuts
crispy root vegetables • roasted chestnuts •
herb salsa

**Polish dumplings with sauerkraut
and dried forest mushrooms**
linseed oil • herb onion • marjoram

Christmas cabbage
sauerkraut • wild mushrooms • dried plum

SIDE DISHES

Golden oven-roasted potatoes
garlic • marjoram • brown butter

Semi-French dumplings
mushroom butter • crispy sage • nutmeg

Fried beetroots
tart apple • horseradish • creamy sour cream

DESSERTS

Honey cake
sour cream • toasted nuts • brown butter

**Christmas gingerbread cake
with buckwheat honey**
dried plum • spices

Traditional Polish fruit cake
dried fruits • nuts • orange zest •
cherries in liqueur

Mini cheesecake
cream cheese • raisins • vanilla • orange zest

Traditional Polish Christmas poppy seed roll
poppy seeds • honey • dried fruits and nuts •
toasted nuts • orange zest

Price: 275 PLN net per person
The price excludes 8% VAT and 14,5% service
charge.





CHRISTMAS BUFFET

CHRISTMAS BUFFET

This offer is available for groups
of over 30 guests.

 NOVAWOLA

COLD STARTERS

Selection of roast meats and sausages
horseradish sauce with beets • homemade pickles
• honey mustard

Beef tartar
pickled vegetables • marinated mushrooms •
apricot yolk • mustard seeds • camelina oi

Karp po żydowsku w galarecie

**Fried cod fillet with tomato marinated
vegetables "Greek style"**
roasted trout • stewed root vegetables • tomato
purée • sour apple • rapeseed oi

Herring
roasted beetroot • potato • pickled cucumber
• apple • linseed oil

Terrina z sandacza
wędzony łosoś • sos ziołowy

Marynowana troć
pikle • sos miodowo-musztardowy

Vegetable salad
root vegetables • pickled cucumber •
apple • horseradish mayonnaise

SOUPS

Roasted beetroot borscht with beet kvass
with mushroom dumplings or a braised
pork pastry

Creamy roasted pumpkin soup
roasted pepper pesto • ginger • toasted pumpkin
seeds

MAIN DISHES

Roasted pike-perch in a creamy leek sauce
charred leek • Lublin cider • honey-fermented
cucumber

Slow-braised beef with forest mushrooms
mushrooms • dried onion • juniper

Roast duck in a bilberry and bison grass sauce
bilberry • bison grass • marjoram

Turkey ragout with chestnuts
crispy root vegetables • roasted chestnuts •
herb salsa

**Polish dumplings with sauerkraut
and dried forest mushrooms**
linseed oil • herb onion • marjoram

Christmas cabbage
sauerkraut • wild mushrooms • dried plum

SIDE DISHES

Golden oven-roasted potatoes
garlic • marjoram • brown butter

Semi-French dumplings
mushroom butter • crispy sage • nutmeg

Fried beetroots
tart apple • horseradish • creamy sour cream



LIVE COOKING STATION

Roasted pork ham

spiced marinade • bison grass sauce

DESSERTS

Honey cake

sour cream • toasted nuts • brown butter

Christmas gingerbread cake with buckwheat honey

dried plum • spices

Traditional Polish fruit cake

dried fruits • nuts • orange zest •
cherries in liqueur

Mini cheesecake

cream cheese • raisins • vanilla • orange zest

Traditional Polish Christmas poppy seed roll poppy seeds

honey • dried fruits and nuts • toasted nuts • orange zest

Price: 275 PLN net per person

The price escludes 8% VAT and 14,5% service charge.

The offer is valid for a minimum of 30 persons.



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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