Sheraton
SOPOT HOTEL

Christmas Buffet

Celebrate with us the magic of Christmas.
Taste an exceptional menu presented in a new, delicious way and enjoy traditional Christmas dishes.

25 December 2017
Baltic Panorama & Marco Polo Ballrooms
1.00 PM-5.00 PM
200 PLN / person

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Christmas Buffet 25 December

COLD BUFFET

Boiled carp in cider jelly
Trout terrine with prunes and rowan
Cod ceviche in coriander
Smoked salmon, halibut and mackerel with citruses

Wild boar terrine with dog rose jelly
Beef carpaccio with rocket salad and elderberry jam
Selection of homemade pate with marinated mushrooms
Marinated artichokes with chorizo
Homemade selection of cold cuts and sausages

Roasted pumpkin in rosemary and Garlic with horseradish sauce
Quiche with Kashubian goat cheese and caramelized figs
Tomato with mozzarella and nettle basil pesto
Grilled champignon mushrooms stuffed with blue cheese

HOT DISHES

Wild boar ragout with prunes and caramelized apple
Pork escalopes with sun dried tomatoes and cream chanterelle mushrooms
Roasted pike perch in gingerbread sauce
Italian lettuce with dreid mushrooms and forest fruits
Mini carrots with Kashubian ginger honey
Gratin potato with blue cheese

STATIONS

Homemade dumplings with salmon
Homemade dumplings with sauerkraut and wild mushrooms
Homemade dumplings with wild boar
Roasted salmon stuffed with seafood
Grilled salmon in dill
Shrimps with chili and garlic
Homemade pasta with sephia and seafood
Grilled chicken with mushrooms

SOUPS

Mushroom soup with homemade noodels
Beef bouillon with root vegetables

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SALAD BUFFET

Selection of homemade olive oil/ ginger, garlic with lime, chili
Selection of lettuces/ radichio with frizze, lollo rosso, roamain with rocket salad, corn salad
Garlic croutons
Marinated olives
Grilled bacon, chicken breast
Cherry tomato
Smoked Salmon
Parmesan
Cucumber
Pepper
Sun dried tomatoes
Selection of dressings (Italian, garlic, tomato vinaigrette, radish on yoghurt, raspberry vinaigrette)
Selection of international cheeses
Roasted beet salad with goat cheese and braised chanterelle mushrooms
Sopot salad with grilled mackerel
Tagliolini salad with spinach, sun dried tomatoes and tandoori chicken

EXTRACES

Ginger olive oil
Garlic olive oil with lime
Chili olive oil

DESSERTS

Homemade baked cheescake
Gingerbread cake
Poppy seed cake
Traditional Polish cake
Chocolate cake with currant
Gingerbead Crème brûlée
Chocolate mousse with carmelized pear and amaretto
White chocolate mousse with orange jam and cloves

BEVERAGES

Welcome glass of Champagne

White and red wine
Mulled wine
Beer
Coffee
Tea
Water
Juices
Soft drinks