

Christmas takeaway menu



The taste of Christmas

The most magical time of the year is fast approaching. We will be happy to help you in culinary preparations for Christmas! We have prepared a special menu of takeaway dishes for you.

All dishes and pastries are prepared from the highest quality ingredients and with the utmost care of chefs and confectioners of Sheraton Sopot.

We accept orders until December 19.
The given prices are gross prices. The offer is valid for 2025.

Order today:

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Christmas takeaway menu

Starters

- Selection of traditional Polish and Kashubian appetizers for 4 people 175 pln / 800 gr

Homemade game pâté with pumpkin and apple confit

Traditional roasted pork loin with an egg, dill & chive mousse and tartar sauce

Lightly smoked, cinnamon-marinated duck breast with plum and cranberry confit

Jelly made from pork knuckle with horseradish mousse and spicy cherries

Traditional Polish vegetable salad

- Selection of artisanal cold cuts served with homemade pickles for 4 people 170 pln / 800 gr

Hot-smoked pork ham

Smoked pork tenderloin

Smoked pork loin

Baked Kashubian sausage

Roasted marjoram-marinated bacon

- Festive fish platter for 4 people 197 pln / 800 gr

Fried trout marinated in white wine vinegar with pickled vegetables

Boiled carp in cider and dill jelly with tartar sauce

House-smoked salmon with Kashubian honey & lime dressing

Marinated herring with apple, shallot & chive salad and sour cream

- Vegetarian platter for 4 people 158 pln / 800 gr

Hummus with sun-dried tomatoes, toasted nuts & pomegranate seeds

Chickpea falafel with tahini sauce and pickled vegetables

Zucchini fritters with yogurt-mint sauce

Quinoa salad with kale and fresh vegetables

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Soups

- Traditional beetroot broth made with homemade sour starter, served with dumplings (uszka) 30 pln / 350 ml
40 pln / 350 ml
- Creamy wild mushroom soup with homemade dumplings

Hot dishes

- Fried carp fillets with a creamy gooseberry sauce and toasted almonds 125 pln / 250 gr
- Rainbow trout from Zielenica with crayfish beurre blanc sauce 95 pln / 250 gr
- Whole roasted duck with caramelized apples, traditional orange sauce, potato dumplings, and red cabbage 320 pln / whole duck (2,5 kg raw)
- Crispy roasted Porchetta with thyme gravy, roasted potatoes, and root vegetables 235 pln / for 4 people / 1 kg
- Baked salmon in puff pastry with spinach, chestnuts, and buttery caper sauce 245 pln / for 4 people / 1 kg
- Vegetarian strudel with millet, kale, porcini mushrooms, and sauerkraut, served with vegetable demi-glace 164 pln / for 4 people / 1 kg
- Traditional sauerkraut with dried plums and forest mushrooms 20 pln / 150 gr
- Potato dumplings with crispy bacon 20 pln / 150 gr
- Duck dumplings with cranberry sauce 48 pln / 300 gr
- Dumplings with cabbage and mushrooms 40 pln / 300 gr

Christmas takeaway menu

Christmas pastries

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| • Poppy seed strudel with dried fruits in puff pastry | 140 pln / 8 pieces |
| • Traditional cheesecake with candied orange peel on a buttery crust | 140 pln / 10 pieces |
| • Traditional Polish gingerbread cake with dried fruits and homemade plum jam | 140 pln / 10 pieces |
| • Honey cake with cream cheese filling and figs soaked in rum | 140 pln / 10 pieces |
| • Gingerbread torte with nut mousse and orange confit | 160 pln / 10 pieces |

