CHRISTMAS EVE DINNER

MENU

COLD APPETIZERS

Seafood & Fish Buffet:
Pike-perch and smoked trout terrine with aspic and tartar sauce
Smoked salmon tartare with cucumber and chives
Crispy brioche with smoked fish mousse and microgreens
Baked blue grenadier fillet with vegetables and Greek-style tomatoes
Grilled "TERRA"-style prawns served on creamy labneh with a hint of lemon and citrus salsa
Selection of smoked fish: butterfish, cod, salmon, served with:
capers, creamy chive cheese, honey-mustard sauce, lemon, horseradish sauce

Herring Selection:
In oil with onion
In cream with apple
With walnuts and dried plum
With sun-dried tomatoes

Vegetarian Buffet:
Roasted baby carrots in herb pesto, served on creamy feta mousse with Kalamata olives and freshly chopped parsley
Grilled manouri cheese drizzled with honey, topped with dried chili flakes and served with grilled eggplant
Chioggia beet carpaccio with goat cheese, arugula, and citrus dressing

TERRA-Style Station:
Roasted carrot mutabal with olive oil and nigella seeds
Classic homemade hummus with olive oil and parsley
Muhammara with crispy shallots and pistachios
Babaganoush with vegetables
Fresh vegetables: cucumber/tomato
Pickled turnip
Turkish pickles
Arabic bread/taboon/grilled pita

Reservations: terra@westin.com | +48 660 621 844

The Westin Warsaw, Aleja Jana Pawła II 21, 00-854 Warsaw, Poland

Salads:

Crispy leaf salad with burrata, fresh figs, caramelized walnuts, and pomegranate, served with balsamic dressing

Traditional Polish vegetable salad with homemade mayonnaise

Grilled octopus with cherry tomatoes, olives, and arugula

Meat buffet:

Freshly chopped beef tartare with shallots, pickled cucumber, and marinated chanterelles

Slow-cooked turkey with pistachios and crispy greens

Mini choux puff with creamy fig cheese and aged Parma ham

HOT DISHES

Cream of porcini mushrooms with herb ricotta and green oil

Red beet borscht with traditional Christmas Eve dumplings

Roasted potatoes with garlic and fresh herbs

Christmas sauerkraut with forest mushrooms

Roasted sea bass fillet in aromatic butter and lemon sauce

Monkfish and smoked salmon roulade with delicate caper sauce

Fried tiger prawns with garlic, chili, white wine, and butter

Steamed jasmine rice

Corn-fed chicken breast served with roasted vegetable and tomato sauce

Grilled beef tenderloin marinated in crushed pepper and bison grass, served with cherry-flavored jus

Christmas dumplings with cabbage and mushrooms, drizzled with linseed oil

Linguine pasta with seafood

DESSERTS

Poppy seed roll

Spiced cherry-flavored honey cake

Mini baked cheesecakes

Traditional Christmas kutia with dried fruits and nuts [VEGAN]

Gingerbread with dried fruits and nuts

Baked crème brûlée with cherries [GLUTEN FREE]

Classic tiramisu

Dark chocolate mousse with a hint of cinnamon, pears, and caramel sauce [VEGAN]

Poppy seed roulade with cream cheese

Warm apple strudel with vanilla and cinnamon sauce [VEGAN]

Fresh cut fruit [VEGAN & GLUTEN FREE]

Chocolate fountain with fruit [VEGAN & GLUTEN FREE]

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