



NEW YEAR'S EVE DINNER

MENU

COLD APPETIZERS

Seafood/Fish Buffet:

Mini sandwich with shrimp, mango mayonnaise, and crispy lettuce
Smoked fish: butterfish, cod, salmon served with capers, creamy chive cheese spread,
honey-mustard sauce, lemon, horseradish sauce
Smoked salmon tartare with cucumber and chives

Selection of herring:

In oil with onion, in sour cream with apple, with walnuts and dried plum,
with sun-dried tomatoes

Meat Buffet:

Beef tartare from Polish tenderloin with pickled cucumber, onion, and marinated mushrooms
Roast beef with crushed pepper and honey
Roast pork loin "Warsaw style" with horseradish mousse
Savory puff pastry sticks with herbs and Parma ham
Beef carpaccio with arugula, roasted porcini mushrooms, Grana Padano cheese, and truffle oil
Mini lamb tacos with crispy vegetables and homemade harissa mayonnaise

Vegetarian Buffet:

Green asparagus with arugula, Parmesan, and truffle oil
Chioggia beet carpaccio with goat cheese, arugula, and citrus dressing
Grilled manouri cheese drizzled with honey, with dried chili flakes and grilled eggplant
Selection of Polish farmhouse cheeses and cheeses from around the world with homemade
preserves, crispy bread, and nuts
Selection of freshly baked bread with rosemary olive oil and balsamic vinegar from Modena
Buckwheat blinis with a selection of toppings
Red caviar, chopped onion, sour cream, grated egg

Salads:

Caesar salad with shrimp and crispy croutons
Salad with curry-marinated chicken, crispy vegetables, coriander, and yogurt dressing

TERRA-Style Buffet:

Roasted carrot mutabal with olive oil and nigella seeds
Classic homemade hummus with olive oil and parsley
Muhammara with crispy shallots and pistachios
Labneh with mint
Fresh vegetables: cucumber / tomato
Salad of crispy greens, burrata, fresh figs, caramelized walnuts, and pomegranate
with balsamic dressing
Fattoush salad with toasted Arabic bread
Pickled turnip / Turkish pickles / Kalamata olives
Arabic bread / taboon / grilled pita

Sushi & Oysters:

An exceptional sushi buffet with freshly prepared sushi rolls, aromatic nigiri, and delicate sashimi served with a selection of accompaniments such as classic soy sauce, spicy wasabi, delicate wakame seaweed, and fermented kimchi
Exceptional oysters "Crassostrea gigas" served on crushed ice to preserve their freshness and sea flavor
Accompanied by carefully selected garnishes such as juicy lemon and lime wedges, freshly chopped parsley, red onion vinaigrette, and an oriental coriander vinaigrette

HOT DISHES

Soups:

Coconut milk soup with shrimp, cod, and coriander
Traditional Polish sour rye soup (żurek) with boiled egg

Main Courses:

Breaded turkey rolls stuffed with chorizo, Mimolette cheese, and fresh coriander,
served with whiskey BBQ sauce
Roast duck leg served with roast and cranberry sauce
Grilled gilthead sea bream fillet with saffron sauce
Baked catfish fillet with caper sauce
Grilled vegetables with romanesco sauce baked with halloumi cheese
Roasted La'rate potatoes marinated in fresh herbs
Rotondi pasta with veal shank, butter emulsion, and green oil
Cepeliny stuffed with beef and pork, served with braised shallot garnish
Pan-fried tiger prawns with garlic, chili, white wine, and butter
Steamed jasmine rice
Mussels in white wine sauce with parsley

Roast Ribeye Station:

Slow-roasted Uruguayan ribeye marinated in fresh herbs
Served with a choice of sauces: roast sauce with green pickled pepper, Béarnaise sauce,
French mustard

Live Pasta Station:

Black tagliatelle pasta with seafood, green asparagus, and white wine

Udon pasta with beef, bok choy, oyster sauce, and coriander

DESSERTS

Oriental pudding with mango sauce

White chocolate ganache with raspberries and toasted nuts

Plums sautéed in brown sugar with a hint of espresso, served with creamy labneh

Pastry cones filled with vanilla cream, pieces of halva, and cherries

Spinach cake

Baked Basque cheesecake

Cream pastry with cherries and Grant's cream

Aromatic hot Um-Ali pudding with a selection of toppings

Cakes in "Chocolate Art" style

Chocolate fountain with fruits

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