



# 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

Cepelinys 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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