



Radisson **BLU**
HOTEL.SZCZECIN

*Christmas meetings
with Radisson Blu*

THE FIRST STAR

SOUP

Cream of wild mushroom
with a sourdough crouton

MAIN COURSE

Fried pike-perch fillet served on pearl barley
with caramelised beetroot and roasted
brussel sprouts

DESSERT

Baked apple strudel with cloves
and cinnamon ice cream

BEVERAGES

Unlimited coffee, teas
Mineral water, fruit juices 0,5 L / pp

75 PLN pp

Room available for up to 4 hours



THE MAGIC OF CHRISTMAS

SOUP

Borscht with mushroom dumplings

MAIN COURSES

Pork stuffed with a prune mousse and camembert, with a red wine sauce, served with herb potatoes and a rocket salad

DESSERT

Truffle gateau with roasted almonds

BEVERAGES

Unlimited coffee, teas
Mineral water, fruit juices 0,5 L / pp

75 PLN pp

Room available for up to 4 hours

AROUND THE CHRISTMAS TREE

WARM BUFFET

Borscht with mushroom dumplings
Braised pork in a savoury onion gravy
Rainbow trout with a hint of honey and mustard, and broccoli
Traditional Polish ravioli with a cabbage filling and a fried onion topping
Cabbage rolls stuffed with buckwheat in a mushroom sauce
Roast potatoes

SNACK BUFFET

Three types of traditional Polish herring
Roasted meats with horseradish and wild garlic
Cod in tomato sauce with vegetables
Duck liver paté with brandy and crispy onions
Roast beetroot salad with rocket and goat cheese
Traditional vegetable salad with homemade mayonnaise
Bread

FESTIVE SWEET BUFFET

Baked apple pie
Butterscotch cheesecake with almonds
Festive poppy seed cake with fruit and nuts
Dried fruit compote

BEVERAGES

Unlimited coffee, teas
Mineral water, fruit juices 0,5 L / pp
Mulled wine 0,25 L / pp

120 PLN pp

Buffet available for min. 20 guests

Room available for up to 4 hours



CHRISTMAS CAROLLING

WARM BUFFET

Traditional dried wild mushroom soup with noodles

Roast pork with vegetables in a spiced gravy

Turkey escalopes with a caper sauce

Duck with apples and a hint of orange

Fish balls with a mushroom sauce

Cabbage and mushroom croquettes

SNACK BUFFET

Trout in a ginger marinade

Fish with a tomato and vegetable sauce

Sweet and sour herrings

Pike-perch in aspic with vegetables

Grilled chicken salad

Smoked salmon and egg salad

Bread

FESTIVE SWEET BUFFET

Chocolate mousse with cherries

Poppy seed strudel with hazelnuts

Baked apple charlotte with cinnamon

Dried fruit compote

BEVERAGES

Unlimited coffee, teas

Mineral water, fruit juices 1 L / pp

Mulled wine 0,25 L / pp

139 PLN pp

Buffet available for min. 20 guests

Room available for up to 8 hours

STAR OF BETHLEHEM

TABLE SERVICE

Clear borscht with a mushroom-filled pasta
Pork tenderloin with a rosemary gravy
Roast potato wedges
Green beans

SNACK BUFFET

Fried carp in vinegar with onions
Marinated herring with cranberries
Homemade pate with a Cumberland sauce
Roasted meats with horseradish and wild garlic
Pike in aspic with vegetables
Smoked trout salad with roasted sesame seeds
Traditional vegetable salad with homemade mayonnaise
Bread

WARM BUFFET

Homemade Polish ravioli with a cabbage filling and a fried onion topping
Chicken breast stuffed with buckwheat and vegetables in a cream sauce
with mustard

FESTIVE SWEET BUFFET

Poppy seed pockets
Cheesecake with orange jelly
Apple cake with cinnamon

BEVERAGES

Unlimited coffee, teas
Mineral water, fruit juices 1 L / pp
Mulled wine 0,25 L / pp

139 PLN pp

Buffet available for min. 20 guests

Room available for up to 8 hours



Please contact Meeting & Events for more information:
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