



HOTEL BRISTOL
WARSAW

THE
LUXURY
COLLECTION



EASTER MENU

OUTSIDE CATERING OFFER BY HOTEL BRISTOL, WARSAW

Our Executive Chef Michał Tkaczyk crafted an exquisite menu inspired by the traditional flavours combined with modern twist.

More information:
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Delivery and service costs are not included.

PROPOSAL 1

Minimum 10 people / 89 PLN + VAT per person

APPETIZERS

400 g/per person

Farmhouse ham with cooked vegetable salad in jelly

Easter pâté, sea buckthorn mustard, marinated pears

Eggs with mayonnaise and watercress

Cupcakes with bell pepper mousse, asparagus and tomato salad

Cupcakes with egg mousse and prawn

Cupcakes with smoked ham mousse and quail egg

SALADS

150 g /per person

Potato salad with white sausage and spring onion

Vegetable salad with smoked salmon

Egg salad with green peas and marinated mushrooms

Selection of bread, butter

DESSERTS

120 g /per person

Glazed Easter pound cake with orange

Pascha cake with dried fruits, nuts and vanilla

Traditional "Mazurek" cake

PROPOSAL 2

Minimum 10 people / 99 PLN + VAT per person

APPETIZERS

300 g/per person

Farmhouse ham with cooked vegetable salad in jelly

Easter pâté, sea buckthorn mustard, marinated pears

Eggs with mayonnaise and watercress

Cupcakes with bell pepper mousse, asparagus and tomato salad

Cupcakes with egg mousse and prawn

Cupcakes with smoked ham mousse and quail egg

SALADS

120 g /per person

Potato salad with white sausage and spring onion

Vegetable salad with smoked salmon

Egg salad with green peas and marinated mushrooms

MAIN COURSE

150 g /per person

Roasted white sausage, horseradish sauce with egg

Selection of bread, butter

DESSERTS

100 g /per person

Glazed Easter pound cake with orange

Pascha cake with dried fruits, nuts and vanilla

Traditional "Mazurek" cake



PROPOSAL 3

Minimum 10 people / 109 PLN + VAT per person

APPETIZERS

250 g/per person

Duck roulade with dried fruits and nuts,
cranberry with horseradish

Eggs filled with:

- ham mousse
- smoked salmon
- blue cheese

Cupcakes with bell pepper mousse
and prawn

Salmon marinated in citrus fruits and dill

Vegetable tart, tomato dip

Roasted pork loin, roasted pork
neck marinated in honey, marinated
vegetables, creamy horseradish, tartar
sauce

SALADS

120 g/per person

White sausage salad with red onion,
mustard dressing

Egg salad with asparagus and smoked
salmon

Cooked vegetable salad with lemon
mayonnaise

Selection of bread, butter

SOUP

200 g

Horseradish borsch with sour cream
and egg

MAIN COURSES

300 g/per person

Zander medallions, Polish sauce with egg

Roasted white sausage, sour „żurek”
sauce, roasted onion

Beef roulade with mushrooms,
peppercorn sauce

Roasted potatoes with herbs and shallot

Roasted vegetables with honey and lemon

DESSERTS

100 g /per person

Easter pound cake with chocolate icing

Cheesecake with butterscotch icing

Advocaat cake