

WEDDING MENU 2025

Welcoming the Bride and Groom with traditional bread and salt
Welcoming wedding guests with a glass of sparkling wine

SOUP

(one dish to choose)

Traditional chicken broth with noodles and parsley
Broth with roasted duck and dried mushrooms served with dumplings
Cream of white vegetables with roasted chorizo and basil pesto
Zucchini cream with Mimolette cheese, roasted pumpkin seeds and dill olive oil

MAIN COURSE

(choice of one dish)

Baked pork tenderloin served with boletus sauce and gratin casserole
and green beans wrapped in bacon
Turkey roulade stuffed with spinach in chanterelle sauce served with potatoes
and grilled zucchini with Provençal herbs and breaded black pudding
Sous vide duck fillet served with red cabbage mousse
with mashed potatoes and glazed carrots in honey
Beef cheeks stewed in red wine served with mashed potatoes with bacon,
baked beetroots and breaded black pudding
Supreme chicken steak served with pumpkin puree
with black rice with parmesan and broccoli with garlic

ADDITIONS TO THE MAIN COURSE SERVED IN MULTIPLE PORTIONS

(choice of one dish)

Lettuces with vegetables in vinaigrette with parmesan
A set of seasonal salads

DESSERT

(choice of one dish)

Classic tiramisu served with strawberry sauce
White chocolate cream served in a filo pastry basket with raspberry sauce
Warm apple pie served with cream ice cream and fruit sauce
Cream ice cream with strawberry sauce, meringue and whipped cream

COLD BUFFET

(entire)

Cheese boards with fruit and dried fruits
Platters of roasted meats
Platters of old Polish cold meats with nuts
Chicken galantine with asparagus and cream cheese
Tortillas with grilled chicken fillet and vegetables
Jasmine rice salad with smoked chicken



Chochołowy
Dwór

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Leek salad with ham and cheese
Tart with spinach and blue cheese
Tart with forest mushrooms and garlic
Salad mix with mozzarella, dried tomatoes and serano ham
Herring salted in stewed onion with mushrooms and nuts
Herring marinated in sour cream and apple
Poultry jelly with green peas
Baked pork loin with liver pate in jelly
Mini burgers with pulled beef and pickled cucumber with chili
Selection of bread

FIRST HOT DISH

(choice of one dish)

Swiss roll with ham and cheese served with
roasted potatoes and white cabbage and dill salad
Poultry kebab with zucchini and mushrooms served with steak fries
and a mix of fresh salads with vinaigrette sauce
Baked pork neck in mustard sauce served with dumplings
and red cabbage with bacon and onion
Braised pork cheeks in horseradish sauce with roasted potatoes and red beetroot salad
Duck leg in green pepper sauce with mashed potatoes and warm red cabbage

SECOND HOT DISH

(choice of one dish)

Beef stew with dumplings
Red borscht with meat croquette or mushrooms and mozzarella
Beef stroganoff with mushrooms and pickled peppers served with freshly baked ciabatta

DRINKS

(Unlimited)

Coffee / Selection of teas
Mineral water with lemon
Fruit juices
Carbonated drinks

PRICE SET PER PERSON 429 PLN *

(welcome, soup, main course, dessert, cold buffet, 2 hot dishes, drinks)

At your request, we will prepare vegetarian, vegan and gluten-free dishes and dishes
taking into account your diet.

*we reserve the right to change the menu price in the event of a significant increase in media or product prices



Chochołowy
Dwór