

Radisson **BLU**
GDANSK

BLU CELEBRATION

CHRISTMAS EVE
IN A MAGICAL ATMOSPHERE
24 XII, 16:00-21:00

TIME

FEEL THE DIFFERENCE
radissonhotels.com/blu

Christmas Eve, December 24th

16:00-21:00



COLD BUFFET

Traditional vegetable salad with quail egg
Herring salad with boiled beetroot and egg
Pomeranian-style herring in cream
Marinated herring with spices
Fried cod fillet with Greek-style vegetables
Roast meat platter with marinades and pickled vegetables
Poultry pâté with blackcurrant jam

HOT BUFFET

Christmas borscht with dumplings stuffed with cabbage and mushrooms
Roasted duck leg with Kashubian apples and rosemary
Pork cheeks in horseradish sauce
Fried pike-perch in a delicate crayfish sauce
Velvety potato purée with almonds
Boiled pearl barley with fried wild mushrooms and truffle
Lightly roasted root vegetables
Dumplings with cabbage and mushrooms with caramelized onion

DESSERTS

Cream puffs with gingerbread cream and plum jam
Homemade royal cheesecake with orange
Poppy seed cake with dried fruit and nuts

BEVERAGES

Traditional dried fruit compote
Coffee, tea
Flavored water

Price per person:

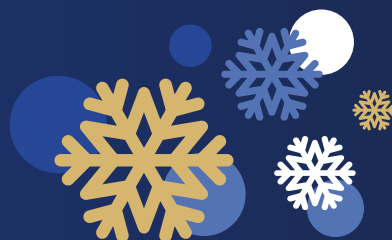
Adult - 280 PLN

3-12 y. - 160 PLN

0-3 y. - free



Book:
restauracjyv@radissonblu.com
+48 728 345 601



Radisson Blu Hotel, Gdańsk
Długi Targ 19 / Powroźnicza, 80-828 Gdańsk, Poland
T: +48 58 325 4444 F: +48 58 325 4455
radissonhotels.com/blu

Radisson **BLU**
GDANSK

BLU CELEBRATION

A VERY SPECIAL
FIRST DAY OF CHRISTMAS
25 XII, 15:00-19:00

TIME

FEEL THE DIFFERENCE
radissonhotels.com/blu

First Day of Christmas, December 25th

15:00-19:00



COLD BUFFET

Potato salad with bacon, pickled cucumber, and mustard

Caesar salad with grilled chicken

Fried cod fillet in vinegar marinade

Marinated Pomeranian herring with Kashubian jam

Baltic fish mousse with egg and radish sprouts

Roast meat platter with marinades and pickled vegetables

Pink-roasted roast beef with wild berry sauce

HOT BUFFET

Aromatic carp broth with homemade noodles

Grilled turkey breast in a delicate cream sauce

Roasted pork tenderloin with wild mushroom sauce

Roasted halibut with stewed mushrooms and onions

Golden roasted potatoes with herbs

Beetroot gnocchi with goat cheese

Festive braised cabbage with wild mushrooms

Dumplings with cabbage and mushrooms with caramelized onion

DESSERTS

Homemade cheesecake with classic white chocolate

Chocolate brownie with cherries

Gingerbread crème brûlée

BEVERAGES

Traditional dried fruit compote

Coffee, tea

Flavored water

Price per person:

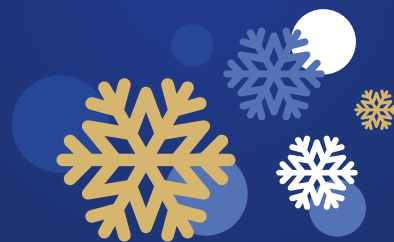
Adult - 230 PLN

3-12 y. - 130 PLN

0-3 y. - free



Rezerwuj:
restauracjyv@radissonblu.com
+48 728 345 601



Radisson Blu Hotel, Gdańsk
Długi Targ 19 / Powroźnicza, 80-828 Gdańsk, Poland
T: +48 58 325 4444 F: +48 58 325 4455
radissonhotels.com/blu