



**Sheraton
Grand**

KRAKOW



Christmas time in a grand style

December 24 & 25th, 2017

Let us surprise you with exquisite menus inspired by local products and genuine Polish cuisine, as well as international flavours - all thoughtfully prepared by our Executive Chef, Jacek Filipczyk. Enrich your palate and let us make these moments even more unforgettable.



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Christmas Eve menu at The Olive Restaurant

SUNDAY 24/12/2017

INTERNATIONAL 6-COURSE MENU

Sous Vide salmon fish fillet marinated in tarragon & lime / roasted apple mousse / beetroot

Guinea fowl consommé / vegetable spaghetti / corn-fed chicken with marjoram

Grilled prawns / roasted onion mousse / zucchini / parsley pesto

Pomegrante & ginger granitée

Beef loin & Parma ham tournedo / Gorgonzola cheese sauce / roasted potato with thyme / sugar snap peas

Mango Panna cotta / raspberry mousse / sesame cookies

Coffee & Tea / Christmas Cookies

230.00 PLN per person (incl. VAT)



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Christmas Eve menu at The Olive Restaurant

SUNDAY 24/12/2017

TRADITIONAL POLISH 12-COURSE MENU

Sous-vide trout fish fillet / white wine jelly / beetroot / capers sauce
&
Baltic herring fillet / white radish & shallot salad / milk thistle olive oil

Red beetroot soup / „Uszka” (small, traditional, Polish dumplings with mushroom filling)
&
Mushroom soup / „Łazanki” / fresh parsley

Christmas „Kulebiak” with pike perch / chanterelle sauce

Cabbage & mushroom dumplings / creamy roasted onion mousse

Croquet with cabbage & mushroom
Cabbage with mushrooms

Salmon medallion / saffron sauce / white beans / „Leniwe” (dumplings with white cheese)

Gingerbread / plums confiture
Kutia
Dried fruit compote
Coffee & Tea / Christmas Cookies

210.00 PLN per person (incl. VAT)



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Christmas Day Lunch Buffet menu at The Olive Restaurant

MONDAY 25/12/2017

MENU INCLUDES OUR PROFESSIONAL SERVICE, FRESHLY BREWED REGULAR COFFEE (FAIR TRADE), DECAFFEINATED AND TEA SERVICE, CONDIMENTS SUCH AS: REGULAR AND LOW FAT MILK, LEMON SLICES, SUGAR AND SWEETENER, SELECTION OF FRESHLY BAKED BREAD & ROLLS, BUTTER & MARGARINE.

FRIENDLY COLD STARTERS

Smoked goose / fresh spinach lives / kumquat chutney
Pike perch & prawn mousse roulade / pomelo & chilli salsa
Marinated salmon fillet with green tea / roasted pear mousse with anise flavour
Roasted rose pork loin in sesame, marinated in soya sauce / baby asparagus / ginger flakes / coriander mayonnaise
Duck galantine / fresh pistachio / red currant confiture
Slow baked roast beef with orange pepper corn / pomegranate salsa / sugar snap peas / fresh sprout
Fresh cherry tomato / mini Mozzarella cheese / macadamia nut & fresh spinach pesto
Grilled seasonal vegetables / sun dried tomatoes / Parmesan / olive oil / rucola
Octopus salad / mix of paprika / garlic & mustard vinegar
Salad of sous vide tiger prawns / zucchini / cauliflower / passion fruit dressing
Couscous salad with roasted chicken / crispy vegetables / fresh mint & dill dressing

WARM SOUP FROM THE KETTLE

Veal consommé / vegetables / pistachio dumplings

LIVE COOKING STATION

Whole roasted turkey, marinated with orange / natural gravy sauce / jasmine rice with pumpkin



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FAVOURITE HOT BUFFET DISHES

Slow baked pork tenderloin / Serrano ham / creamy shallot sauce
Grilled beef medallions / zucchini / red wine sauce
Sous vide corn-fed chicken breast / ginger carrot / roasted coffee sauce
Steamed cod fish fillet / spinach / goat cheese sauce
Roasted vegetables / dill & hazelnut pesto
Roasted French potatoes with herb & garlic butter

SWEET CONNECTION

Seasonal fruit skewers
Meringue / vanilla flan / cherry sauce
Orange mousse / dark chocolate / strawberry salsa
French apple tart / cardamom sauce
Cold coconut & chia seed pudding / grenadine sauce
Exotic fruit & mascarpone cheese cake / mango sauce

175.00 PLN per person (VAT incl.)