

BORECZNA

Wedding *menu*

125 € per person · served menu

Welcome. Wedding guests are welcomed with a glass of sparkling wine and traditional bread and salt.

Starter

CHOOSE ONE

Baked oysters Rockefeller (2 pieces)

Tuna carpaccio

Crispy ox tongue
horseradish mayonnaise · pickles

Lamb rillette
port reduction · potato crisps

Baked goat's cheese
marinated plum

Marinated prawns
colourful salad leaves

Smoked goose breast
salad leaves · raspberry dressing

Gravlax

Soup

CHOOSE ONE

Sorrel soup with salmon (seasonal)

Pea soup with pear and gorgonzola

Coconut curry cream
chicken (vegan version available)

Sour rye soup with goose

Lithuanian-style chilled beetroot soup with crayfish

Squid tripe-style stew

Smoked sturgeon broth

Goose broth (seasonal)

Shiitake broth with beef

Cheese soup
salmon

Roast poultry broth with beef

Cream of leek soup with crayfish

Roasted celeriac
vanilla · guinea fowl

Main courses

Choose one, or serve on sharing platters: choose three, supplement 15 € per person.

Set dishes, with sides that can be swapped

Cod
roasted courgette · tomato salsa · horseradish potato purée

Poularde
roasted Jerusalem artichoke · mushrooms · demi-glace · salad

Organic trout from Zielenica
crayfish salsa · butter sauce · garlic potato purée · leaves

Duroc pork cheek
smoked vegetables · purple crisps

Quail
cauliflower · potato purée · young barley · white wine

Dishes to combine as you wish

Old-style roast duck with apple, plum and marjoram honey

Cod with cauliflower and nuts
Noilly Prat sauce

Zielenica trout with prawn sauce

Salmon trout with vegetable salsa

Confit goose leg

Pork neck in roasting gravy with sweetbreads

Herb-roasted chicken supreme

Pan-fried duck breast with chorizo

Salmon on wine-braised leek with smoked caviar

Side dishes

Roast potatoes with rosemary and bacon

Quinoa with vegetables

Crisp vegetables with brown butter

Sweet potato and pepper purée

Black rice with cream cheese

Creamy lentils

Roasted vegetables in béchamel

Roasted broccoli with walnuts

Mashed potatoes with bacon and crispy onions

Roasted cauliflower in brown butter

Caramelised red cabbage with wine

Mushroom risotto

Pearl barley with bacon and fried leek

Parsnip purée

Dessert

CHOOSE ONE

Sea buckthorn
lingonberry · white chocolate

Tartlet
apple · pear · crème anglaise

White chocolate
mascarpone · passion fruit

Chocolate mousse
rum

Pavlova meringue cake

Brownie
Kahlua

Cold buffet

CHOOSE EIGHT

Duck carpaccio

Baked stuffed New Zealand mussels

Dutch herring with apple

Beef tartare

Prosciutto crudo with melon

Roast pork belly with horseradish mousse

Herring with apple, honey and mustard

Seared beef
fried capers

Squid salad with fried tomato

Marinated beef
capers · roasted beetroot

Cheese board with homemade preserves

Pork loin with plum

Herb-crusted pork neck

Stuffed pork belly

Organic cheeses
tomato chutney · French mustard

Pâté
chilli cucumber · ceviche · orange

Roasted peppers
capers · julienne vegetables · salmon

Guacamole
nachos

Carp bigos (seasonal)

Salads

CHOOSE THREE

Salad with prawns and pineapple
cognac sauce

Pulled duck salad with apple and plum, French dressing

Goat's cheese and fruit salad

Salad leaves
grilled chicken · garlic sauce

Watermelon
feta · basil · vinaigrette

Caprese salad
burrata

Roast crab salad

Baked goat's cheese
marinated plum

Slow-cooked beef
vegetables

Hot dishes

CHOOSE TWO

Clear beetroot soup
beef croquette

Confit duck leg
plum and rosemary sauce · red cabbage compote

Beef goulash
rösti

Duroc pork cheeks in port

Guinea fowl with vegetables

Rice with seafood

Cod baked in béchamel

Drinks

UNLIMITED DRINKS

Sparkling / still water

Apple / orange juice

Coffee / tea

We invite you to meet us

We will answer your questions, suggest available dates and agree the menu together.

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boreczna.pl/en/weddings