

BORECZNA

Wedding *menu*

150 € 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

Trout tartare

Marinated prawns
colourful salad leaves

Scallop tartare

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

Chilled avocado soup with prawn

Rabbit broth

Squid tripe-style stew

Curried pumpkin
fried prawns

Smoked sturgeon broth

Cheese soup
salmon

Lobster soup with prawn

Shiitake broth with beef

Cream of fennel soup with roast trout

Main courses

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

Set dishes, with sides that can be swapped

Fish by arrangement: redfish
skate · skrei · sea bass

Roast halibut with a crumble crust
spicy pepper sauce

Slow-cooked venison
demi-glace sauce · fermented cucumber

Beef Wellington
Marsala sauce · marinated beetroot with apple

Lamb
confit celeriac · buttered spinach · apricot

Coley
garden vegetable tempura · cognac sauce

Beef tenderloin
prawns · truffle mayonnaise · vegetables

Dishes to combine as you wish

Sea bass
creamy leek

Black rice with seafood

Grilled octopus
mojo verde sauce

Confit goose leg

Lamb braised with sage

Lamb rump in a mushroom and spinach sauce

Monkfish with chipotle sauce

Herb-roasted chicken supreme

Pan-fried duck breast with chorizo

Side dishes

Sautéed kale with sunflower seeds

Noilly Prat cauliflower (with fish)

Lentils with vegetables

Roasted onion purée

Roast potatoes with rosemary and bacon

Roasted Jerusalem artichoke

Pan-fried salsify

Ratatouille

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 TEN

Trout tartare

Duck carpaccio

Oysters on ice (1 piece per person)

Baked stuffed New Zealand mussels

Dutch herring with apple

Goose carpaccio

Roast pork belly with chipotle sauce

BBQ roast pork neck
whisky dip

Scallop tartare (30 g portion per person)

Pan-fried octopus

Potato and octopus salad

Prosciutto crudo with melon

Squid salad with fried tomato

Roasted peppers
capers · julienne vegetables · salmon

Guacamole
nachos

Salads

CHOOSE THREE

Garden leaves with grilled octopus and prawns

Mussel salad with curry dressing

Moscardini (baby octopus) salad
caper dressing

Salad leaves
grilled chicken · garlic sauce

Watermelon
feta · basil · vinaigrette

Caprese salad
burrata

Roast crab salad

Baked goat's cheese
marinated plum

Hot dishes

CHOOSE TWO

Clear beetroot soup
beef croquette

Duroc pork cheeks in port

Guinea fowl with vegetables

Rice with seafood

Cod baked in béchamel

Slow-cooked beef
vegetables

Baked raclette with crispy potatoes

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