

FLOOR N°2

RESTAURANT & LOUNGE

BOXING DAY BRUNCH

26TH DECEMBER

The essence of British tradition
IN ONE PLACE



EXQUISITE
BRITISH DISHES



NOBLE
ATMOSPHERE



CULINARY
HERITAGE



Menu

COLD APPETISERS AND SALADS

Scottish Smoked Salmon

lemon crème fraîche, dill & capers

Prawn Cocktail

king prawns & classic Marie Rose

Smoked Haddock & Chive Mousse

blini & roe

Chicken & Cranberry

Terrine

Chicken & Duck Liver Parfait

cumberland chutney & toasted brioche

Charcuterie selection:

prosciutto, salami milano, bresaola

cornichons, pickled onions, caramelized onion chutney & apple chutney

Seared Tuna Niçoise

soft quail egg & olive tapenade

Roasted Beef Sirloin

watercress, beetroot, horseradish cream & pickled shallots

Coronation Chicken

toasted almonds & baby leaves

Stilton, Pear & Candied Walnut Salad

blue cheese, ripe pear & candied walnuts

Hot-Smoked Trout Salad

beetroot, horseradish, watercress, apple

British Ham & Pea Salad

mint, baby gem & mustard dressing

Menu

SEAFOOD BAR

Fresh oysters, king prawns, smoked mackerel, scottish smoked salmon,
mussels in white wine, calamari, lemon,
Shallot vinegar & tabasco, cocktail sauce

SOUPS

Scottish Smoked Salmon Chowder

potato, dill & chives

Oxtail Soup Madeira

root vegetables & parsley

HOT BUFFET

Lancashire Hotpot

slow-cooked lamb, onions & crisp potato topping

Cottage Pie

British beef, garden peas, carrots & creamy mashed potato

Traditional Fish Pie

salmon, smoked haddock, prawns & creamy mashed potato

Beer-Battered Haddock Goujons

crisp golden ale batter

Butternut Squash, Sage & Stilton Tart

caramelized onion & watercress

Cauliflower Cheese Gratin

aged Cheddar & mustard crumb

Baked Macaroni Cheese

broccoli, sundried tomato & mushrooms

Winter Vegetable Cassoulet

butter beans, root vegetables, tomato & herbs

Menu

GRAND BRITISH CARVERY

Herb-Roasted Turkey Crown

chestnut & sage stuffing, cranberry & turkey gravy

Honey & Champagne Glazed Gammon

wholegrain mustard sauce & caramelized pineapple

Slow-Braised Lamb Shoulder

rosemary, garlic & port wine jus

Roasted Sirloin of British Beef

horseradish cream & red wine jus

DESSERTS & AFTERNOON TEA

Continental Cheese Selection

crackers, grapes & chutney

Warm Sticky Toffee Pudding

rich toffee sauce

Apple, Blackberry & Cinnamon Crumble

warm spiced fruit & golden crumble topping

Mince Pie Frangipane Tart

festive mincemeat & almond frangipane

Traditional Christmas Pudding

brandy anglaise

Chocolate Yule Log

rich chocolate sponge & cream

Black Forest Gateau

chocolate, cherry & cream

Crème Brûlée

classic vanilla custard & caramelised sugar

Fruit Trifle

seasonal fruit, custard & cream

Chocolate Fountain

with condiments

Freshly Baked Scones

Éclairs Doughnuts Profiteroles

Menu

DRINKS

Prosecco

White and red wine

Książęce beer

Soft drinks

Coffee, tea

PRICE

PRICE PER PERSON:	395 PLN
CHILDREN up to 4 years old:	Free of Charge
CHILDREN aged 5-12 years:	50% of the price
A 100% prepayment is required at the time of booking.	
A 10% service charge will be added to final bill.	

RESERVATIONS

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