



Christmas Menu

Barbakan Restaurant 2018

Menu available throughout December and priced at
£22.00 for two courses and £25.00 for three courses meal.

Bookings and preorder will also be necessary



Starters

Soup - Home-made Soup. Please ask your waiter for today's choice

Oscypek - Grilled smoked cheese made from salted sheep's milk exclusively in the Tatry Mountains served with cranberry jam (v)

Pierogi - Pan fried dumplings filled with beef or fresh pot cheese (v) and potatoes, or spinach and smoked cheese (v) topped with crispy bacon

Herring - Marinated in beetroot juice. Spiced shortcrust pastry, pear and ginger reduction

Charcuterie board - A variety of Polish fragrant and juicy hams, sausages and pickled wild mushroom

Main Courses

Cod in the bag - Oven baked with mushrooms and buckwheat. Roasted potato and mixed salad

Bigos - Polish hunter's stew made from a cabbage with various cuts of beef, pork and sausages, tomatoes and wild mushrooms served in a bread bowl

Schab z morelą - Pork loin marinated with marjoram and garlic, slowly oven cooked served with apricot and shallot gravy, horseradish mashed potatoes and braised red cabbage

Szaszłyk - Skewers of marinated chicken, red peppers, courgettes, mushrooms and red onion served with roasted potatoes, mixed salads, tomato salsa

Lamb shank - Soft, juicy, fragrant lamb shank slowly oven cooked in beer and honey sauce, horseradish mash potato, juniper and rosemary sauce, cucumber and mintraita. A real treat for meat lovers.

Zawijaniec - Pancake stuffed with buckwheat and vegetables topped with smoked swiss cheese, oven baked in tomato sauce (v)

Dessert

Selections of home-made cakes and desserts available.

