

# POLISH SUPER FEAST

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- ❖ Barszcz czerwony z uszkami- Red borsch with homemade mini meat dumplings
  - ❖ Sledzie w smietanie - Herrings in soured cream
- ❖ Pierogi z grzybami leśnymi i kapusta na skwarkach - Homemade fried Dumplings with wild mushrooms filling and crispy bacon
- ❖ Golabki z miesem w sosie pomidorowym - Polish meat Stuffed Cabbage in tomato sauce
  - ❖ Bigos - Polish Hunter's Stew, long cooked sauerkraut stew with meat cuttings, forest mushrooms and red wine served with bread
- ❖ Golonka zapiekana w piwie, podana z pieczywem, chrzanem i musztardą - Pork knuckle baked in beer, served with bread, horseradish and mustard
- ❖ Wybor polskich wedlin, smalec, ogorki kiszzone, kapusta kiszona, chrzan, chleb zytni - Famous Polish Charcuterie, lard, pickled cucumbers, pickled cabbage, horseradish cream, rye bread
  - ❖ Kluski Slaskie na skwarkach - Silesian potato dumplings with crispy bacon chunks
  - ❖ Salatka pomidorowa z cebulka - Traditional sliced tomato with chopped onions and homemade herbal salt
  - ❖ Sernik krolewski - Royal Cheesecake



Menu available from 15<sup>th</sup> November till 15<sup>th</sup> January 2021  
Prices starting at £59 per person  
Minimum spend £350  
Christmas Day and New Year Eve + 50%

Happy to answer any questions and enquiries: 07914760812  
or [contact@personalchefedinburgh.com](mailto:contact@personalchefedinburgh.com)



**Personal Chef  
Edinburgh**