

Hotel Černigov

Weddings menu

I.

Aperitif

Steamed ham with bananas and yoghurt dressing

Wedding soup (Beef bouillon with smooth vegetables and liver dumplings)

Sirloin of beef served with dumplings and cranberries

Apple pie with nuts, raisins and whipped cream

350,-CZK/pp

II.

Aperitif

Decorated Prague Ham with horseradish cream

Beef broth with smooth vegetables and home-made noodles

Pork roast served with cabbage of two colours and variation of Bohemian dumplings

Nutty cake for Newly-weds

350,-CZK/pp

III.

Aperitif

Game pate with blackberry sauce

Poultry broth with springtime scroll

Sandwiched plate „KRKONOŠE“

(Roast duck, Pork shoulder, Pastrami, Red and white cabbage and dumplings)

Wedding cakes

450,-CZK/pp

IV.

Aperitif

Cheese variations

Vegetables cream

Filled pork tenderloin on needle, served with hot mixed vegetables and potato slices

Chocolate cake decorated with almonds
450,-CZK/pp

V.

Aperitif

Variation of roasted and smoked meats

Poultry galloon with small dumplings and home-made noodles

*Chicken scrolls with delicate bacon, decorated with fruit,
served with potato mash, gratinated on roasted potato*

Pancakes with hot forest fruit, ice cream and whippet cream
500,-CZK/pp

Old-Bohemian Wedding

Aperitif /recommended Slivovice (Plum brandy) /

Fresh smoked meat with pork roast and smoked cheese

Traditional cabbage soup with potatoes and grilled meat-sausage

Poultry Regale with cabbage of two colours and variation of Bohemian dumplings

Old-Bohemian cakes
550,-CZK/pp

All prices include VAT