

# Moscow Holiday Feasts

**Have happy holidays at the Hyatt Regency in Petrovsky Park.**

December 22, 2020



As the year 2020 comes to an end, many expats are staying in Moscow, some for the first time, as the coronavirus makes travel abroad impossible or impractical. Without the usual holiday fairs, parties and activities — and without widespread celebrations on Dec. 25 — it's easy to put off planning. And now Christmas is already this Friday!

That's where our friends at the Hyatt Regency Petrovsky Park come to the rescue. They are offering special holiday menus for Christmas and New Year's, both home delivery and restaurant service. This has been a rough year; make your life easier by letting the chefs at the Hyatt do all the cooking (and cleaning up).

## **Christmas at home**

All month through Dec. 24, the Hyatt is offering a take-out feast. Starters include rabbit and pork terrine, gravlax, and a selection of European cheese such as Brie de meaux, gorgonzola, taleggio, gruyere, raclette, and grissini — served with condiment like quince and fig jam.

The star of the main course is a whole butterball turkey served with maple butter, honey-roasted vegetables, cranberry sauce and gravy. But that's not all. They also provide pan roasted haddock fillet, served with a wild mushroom fricassee, and duck confit "à l'orange," all with spectacular sides.

Save room for dessert: bûche de Noël (traditional praline and chocolate roulade with hazelnut liqueur, warm chocolate sauce and Chantilly cream) and tarteaux Mirabelles (Mirabelle plum and almond tart served warm with cinnamon ice cream and plum compote).

*The cost of the meal is 9,000 rubles and serves two, but experience shows that the enormous portions serve many more. Be sure to order 24 hours in advance by calling +7 495 479 1234 or sending an email to MOSRM-Room.Service@hyatt.com.*

## **Christmas outing**

If you celebrate your main feast on Dec. 25 (and can't imagine keeping the meal, untouched, in your fridge for 24 hours), then come to the Heritage Restaurant in the hotel on Christmas day from 1 to 9 p.m. for a buffet feast to please every member of your family. Start with a selection of seafood, charcuteries and cheese, such as smoked and marinated salmon, gravlax, red caviar and pancakes, Parma ham, smoked turkey breast, and a dozen fine cheeses. You can add a salad or two, such as mixed seafood salad or steamed prawns with cocktail sauce — or choose from a variety of fresh sushi and rolls.

There will also be Italian first courses and a half dozen mains, including lamb, turkey and ham at the carving stations, all with updated traditional accompaniments, and grilled steak, herb-encrusted seared salmon and chicken casserole with garnishes. The buffet will also offer an enormous variety of sides and condiments.

While the adults are enjoying all of the above, the littlest diners have a table of mains just for them: chicken fingers with barbecue sauce, miniature pepperoni pizzas, and macaroni and cheese.

The dozen or so dessert choices include traditional coffee hazelnut bûche de Noël and Austrian stollen, as well as date sticky toffee pudding, and for young revelers — chocolate chip cookies and brownies.

There is also a children's corner with toys, games and cartoons to keep the little ones happy while the older ones relax and enjoy their meal and each other's company.

*The price is 6,000 for an adult, 3,000 rubles for children aged six to twelve. The littlest diners are admitted at no charge. Advance booking and pre-payment required.*

## **New Year's at home**

The Hyatt New Year's take-away feast is a blend of updated classic European and Russian dishes. It begins with mostly Russian appetizer selection that includes the essential salad Olivier and herring salad with pike caviar, plus plenty of finger food: assorted pickles and wild mushrooms and pastry puffs filled with cabbage, meat and mushrooms. They also deliver a rich cheese plate, a cold meat plate with delicacies such as smoked duck, and boar; and a fish

plate with treats including gravlax, smoked eel, butterfish, smoke-cured sturgeon, and red caviar with pancakes — with traditional condiments, of course.

The three mains are salmon coulibiac with black caviar sauce, veal medallion with bilberry sauce, and chicken breast with blue cheese mousse. All will be served with sides and garnishes.

The dessert offerings include a variety of pastries, eclairs, and cookies.

*The cost of the meal is 12,000 rubles and serves two, but experience shows that the enormous portions serve many more. Be sure to order 24 hours in advance by calling +7 495 479 1234 or sending an email to [MOSRM-Room.Service@hyatt.com](mailto:MOSRM-Room.Service@hyatt.com).*

## **New Year's Eve on the town**

On Dec. 31 from 6 to 11 p.m., the Heritage Restaurant is offering a festive buffet with free sparkling red and white wines and live entertainment for the adults and a special kid's corner with toys, games and cartoons for children.

The buffet will offer more than a dozen starters, including the Russian New Year's essential salad Olivier and vinegret, but also ajapsandal and hummus with beets from the south, cold meats, sushi, and blini with caviar and other toppings. There will also be a carving station with roasted good, salmon and beef coulibiac, and roast beef.

Grilled dorado, Georgian-style chicken, and another half dozen mains will tempt the adults, while the children's corner will offer mini-burgers, chicken strips, club sandwiches and French fries for the small diners.

Everyone will love the enormous selection of desserts, from white chocolate cake and spicy cherry pavlova to assortments of meringues, pastries, cookies and fruit.

*The price is 9,900 rubles for an adult, 4,950 rubles for children aged six to twelve. The littlest diners are admitted at no charge. Advance booking and pre-payment required.*

*For more information, delivery fees, and vegetarian and vegan options, call +7 495 479 1230 or write to [heritage@hyatt.com](mailto:heritage@hyatt.com).*

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