

SET MENUS Autumn 2023











Menus are for a minimum of 8 people. Please let us know your choice with as much notice as possible. For special requests please email events@ogniskorestaurant.co.uk or call 020 7589 0101

MENU 1 - £41

Sharing starters: Blinis with Smoked Salmon, Aubergine Mousse
and Sour Cream

Grilled Polish Sausage with Potato Salad & Mustard

Pelmeni filled with Mushrooms (v)

Salad of golden and red Beetroots with Goat's Curd and Pumpkin Seeds (v)

Guineafowl with Mushrooms, Barley and Boczek

Grilled Salmon with pickled Beetroot, Pomegranate and Sour Cream

Mamaliga - Goats Cheese Polenta with sautéed Mushrooms (v)

Sharing desserts: Pavlova - Meringues with mixed Berries Sauce and Chantilly Cream

Honey and Walnut Cake

Racuchy - Apple Fritters with Cream

Pot au Chocolate

MENU 2 - £45

Hot Smoked Salmon Salad with Beetroot, Watercress and Horseradish Dressing

Ham Hock Terrine with pickled Mushrooms & Toast

Salad of toasted Salsify, pickled Fennel, Radish, Goat's Curd and Balsamic Dressing (v)

Krolik - braised Rabbit with Tomatoes, Olives and Celery served with Goat Cheese Polenta

Duck Kulebiak with Wild Mushroom and Cream Sauce

Roast Cod with Aubergine, Olives, Capers, Celery & Tomatoes

Roasted Cauliflower with Mustard seeds, Spiced Chickpeas, Garlic Yoghurt & Rocket (v)

Creme Caramel

Apple Strudel with Ice Cream

Sernik - Vanilla & White Chocolate Cheesecake