



With its grand entrance, huge majestic staircase, leading to its fabulous ballroom and views over the private gardens, Ognisko provides a stunning venue. With capacity of up to 150 guests seated and 175 standing, we also have private rooms available. From drinks in the bar, cocktails and canapés in our private rooms or dinner in our restaurant – we can tailor our menus to suit your needs and create the perfect Christmas event.

For more information please email info@ogniskorestaurant.co.uk or call 020 7589 0101.

MENU 1 - £30

Shot of Ognisko Flavoured Vodka

Sharing starters to include:

Blinis with Smoked Salmon, Marinated Herring, Aubergine Mousse and Cream

Siberian Pelmeni filled with Veal and Pork

Small Smoked Haddock and Salmon Fishcakes with Tartar Sauce

Spiced Beetroot, Chickpea and Aubergine Dips with Crudités and Flatbreads (v)

Guinea fowl with Mushrooms, Paprika, Cream and Kasza

Sea Bream with Braised Kohlrabi, Spinach and Tomatoes

Karkowka - Braised Marinated Pork Neck with Horseradish Sauce and Pickled Beetroots

Grilled Artichokes, Salsify, Broad Beans, Mushrooms and Spelt in Broth (v)

Sharing Desserts:

Pavlova - Soft Meringues with Mixed Berries and Chantilly Cream

Makowiec - Poppy Seed and Honey Cake

Racuchy - Apple Fritters with Icing Sugar

Hungarian Chocolate Torte with Hazlenuts

MENU 2 - £35

Shot of Ognisko Flavoured Vodka

Grzybowa - Wild mushroom Soup with Łazanki

Salad of Crab, Apple, Walnut and Watercress

Beetroot marinated Gravdax on Potato Pancake and Dill Mustard Sauce

Wood Pigeon Salad with Wild Mushrooms, Watercress and Krupnik Vinaigrette

Goat's Cheese Mamaliga with Baked Beetroot, Pinenuts and Rocket (v)

Roast Haunch of Venison with Poached Pear and Sour Cherry Sauce

Braised Duck Leg with Plums, Prunes, Nutmeg and Star Anise with Apple mashed Potatoes

Kulebiak - Salmon in Pastry with Mushroom, Spinach and Kasza

Grilled Artichokes, Salsify, Broad Beans, Mushrooms and Spelt in Broth (v)

Rurka z Kremem - Cream filled Pastry Cone with Fresh Fruit Compote

Sernik - White Chocolate and Vanilla Cheesecake

Chocolate and Orange Mousse

with Cream and Caramelised Orange

MENU 3 - £45

Sharing dishes in 6 waves

Or with an extra 4 flavoured shots of our own Frozen Vodka through the meal

£55

Shot of Ognisko Flavoured Vodka

Barszcz - Clear Beetroot Soup with Pasztecik

Selection of Charcuterie, Duck Rillettes, Cwikla and Toast

Apple & Feta Salad with Cranberries and Walnuts (v)

Blinis with Smoked Salmon, Marinated Herring, Aubergine Mousse, Keta Caviar and Sour Cream

Siberian Pelmeni filled with Veal & Pork

Pierogi filled with Cheese and Potato (v)

Char-grilled Marinated Rump of Lamb with roast Aubergine and Pepper Salad & Garlic Yoghurt

Kulebiak - Salmon in Pastry with Kasza, Mushrooms and Spinach

Selection of Ognisko Desserts

Neal's Yard Cheese with Biscuits and Grapes

Some of our dishes may contain allergens. Please speak to a member of staff if you have any concerns.

A 12.5% Optional Service Charge will be added to all bills.