



These menus are designed for parties of between 10 and 30 people. For larger groups or special occasions please contact the events manager below.

For more information please email [events@ogniskorestaurant.co.uk](mailto:events@ogniskorestaurant.co.uk) or call 020 7589 0101.

## MENU 1 - £30

.Shot of Ognisko Flavoured Vodka

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Sharing starters to include:

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

Siberian Pelmeni filled with Veal and Pork

Chicken Satsivi with Walnuts and Pomegranates and served with a Bulgur wheat salad

Georgian Aubergine and Walnut rolls with Lobbio bean salad(v)

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Chicken a la Kiev with Sauteed Cabbage and Boczek

Russian Fishcakes with Mizeria

Choucroute of Golonka, Karkowka and Polish sausage with Kwasnica

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

Salad of Spiced Kasza, Beetroot, seeds and Goats Curd

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Sharing Desserts:

Pavlova - Soft Meringues with Mixed Berries and Chantilly Cream

Salted Caramel Budino with Biscuit and Chocolate

Racuchy - Apple Fritters with Icing Sugar  
Plums in Chocolate with Plum Vodka

## MENU 2 - £35

Shot of Ognisko Flavoured Vodka

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Grzybowa - Wild mushroom Soup with Łazanki

Prawn and Crayfish Salad with Paprika and Lettuce

Sauteed Mushrooms with Poached Egg on toast

Pojarski - Spicy minced Chicken Cutlets with Paprika sauce and Celery, Apple, Raisin salad

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

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Braised Duck with Apple, Onion and Cranberries and served with Kasza

Marinated Rump of Lamb with Georgian Bean Stew

Roast Cod with Kasza, Mushrooms and Cream

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

Salad of Spiced Kasza, Beetroot, seeds and Goats Curd

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Sernik - White Chocolate and Vanilla Cheesecake

Chocolate Mousse with Red Fruit Compote

Poached pear in Honey and Saffron with Chocolate and Flaked Almonds

## MENU 3 - £55

Minimum 8 persons

With 5 days notice

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

£65

Shot of Ognisko Flavoured Vodka

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Barszcz - Clear Beetroot Soup with Pasztecik

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Selection of Sharing starters to include:

Blinis with Smoked Salmon, Marinated Herring, Aubergine Mousse,

Pierogi filled with Cheese and Potato (v)

Selection of Polish Charcuterie

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Please choose one of the below:

Roast Suckling pig filled with Kasza and Kaszanka

or

Whole Roast Ducks with red Cabbage, Figs and Apples and stuffed with Kasza and Mushrooms

or

Roast Sirloin with Pommes Boulangere

or

Kulebiak - Whole Salmon in Pastry with Mushrooms, Spinach and Kasza

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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.*