



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 or call 020 7589 0101.

MENU 1 - £30

Sharing starters to include:

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

Siberian Pelmeni filled with Veal and Pork

Hot smoked Salmon Salad with Beetroot, Watercress and Horseradish Dressing

Salad of Autumn Pear, honey-glazed Walnuts, Cranberry and Stilton Cheese (v)

Chicken a la Kiev with Sautéed Cabbage and Boczek

Russian Fishcakes with Haddock and Salmon and sweet pickled Cucumber

Slow-cooked pulled Karkowka in flat bread with Onion, Pickles and Surowka

Braised spiced Chickpea Salad with Cauliflower and Rocket (v)

Sharing Desserts to include:

Pavlova - Meringue with Mixed Berries Sauce and Chantilly Cream

Nalesnik - Crepe filled with Cream Cheese, Nuts and Vodka-marinated Cherries

Racuchy - Apple Fritters with Icing Sugar

Sernik - White Chocolate and Vanilla Cheesecake

MENU 2 - £35

Botwinka - Beetroot and Beetroot Leaf Soup (v)

Dill Marinated Gravadlax with Potato Pancake and Mustard Dressing

Pierogi - Dumplings filled with shredded Duck and Pork

Flat Peach Salad with Goat's Curd, Walnuts and Peach Dressing (v)

Braised Duck Leg in Rosol with Summer Vegetables

Roast Hake with Peas, Spring Onion and Gem Lettuce in White Wine Sauce

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

Poached Peach in White Wine Syrup with Roasted Almonds and Yoghurt

Honey and Walnut Cake served with Fruit Compote

Poached Summer Fruits with Hazelnut Crumble and Vanilla Ice Cream

MENU 3 - £45

Sharing dishes in 6 waves

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

£55

Chlodnik - chilled Beetroot, Radish and Yoghurt (v)

Charcuterie, Smalec, Cwikla and Toast

Flat Peach Salad with Goat's Curd, Walnuts and Peach Dressing (v)

Blinis with Smoked Salmon, Marinated Herring, roast Aubergine, 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

Sea Bream with Fennel, Tomato, Pomegranate and Lemon dressing

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% Service Charge will be added to all bills.