



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

events@ogniskorestaurant.co.uk or call 020 7589 0101.

MENU 1 - £35

Sharing starters to include:

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

Siberian Pelmeni filled with Veal and Pork

Hot smoked Salmon Salad with Beetroot, Watercress and Horseradish Dressing

Salad of Grilled Artichokes and Figs with Hazelnuts and Pomegranate Dressing

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Chicken a la Kiev with Sauteed Cabbage and Boczek

Ukrainian Fishcakes with Haddock, Salmon and sweet pickled Cucumber Salad

Poached Salt Beef with Fennel, Chilli, and Horseradish Salad

Spiced Lentil and Potato cake with Tzatziki

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Sharing Desserts to include:

Pavlova - Meringue with Mixed Berries Sauce and Chantilly Cream

Chocolate Brownie with Compote of Fresh Fruit and Chantilly Cream

Szarlotka - Apple Pie with Cream

Sernik - White Chocolate and Vanilla Cheesecake

MENU 2 - £40

Barszcz with Pasztecik

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Dill Marinated Gravdax with Potato Pancake and Mustard Dressing

Fried Duck Egg with sauteed Mushrooms on Toast

Pierogi filled with Cheese, Potato and Spring Onion

Spiced Beetroots with Creme Fraiche and crispy Carrots(v)

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Confit of Duck Leg with Red Cabbage, Apple and Figs

Roast rump of Lamb with Smoked Aubergine and Garlic Yoghurt

Roast Cod served with Spelt and Mushroom Risotto

Chargrilled Artichokes with Salsify, Broad Beans, Mushrooms and Kasza in Broth

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Poached Plums in Rose Wine & Brandy Syrup with Chantilly and crushed Amaretti Biscuits

Chocolate Mousse with Raspberry Puree

Charlotka - Apple pie with Vanilla Icecream

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.