



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:

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

Pelmeni - Dumplings filled with Veal and Pork

Mamaliga - Goats Cheese Polenta with sautéed Mushrooms and Spinach (v)

Salad of Grilled Artichokes and Figs with Hazelnuts and Pomegranate Dressing (v)

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Honey, Lemon and Chilli marinated Coquelet with Yellow Beans and Tomato Polonaise

Ukrainian Fishcakes with Haddock, Salmon and sweet pickled Cucumber Salad

Poached Salt Beef with Pickled Vegetables and Horseradish Cream

Spiced Lentils with garlic Mushrooms, Tender-stem Broccoli and Tzatziki (v)

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Sharing Desserts:

Pavlova - Meringue with mixed Berries Sauce and Chantilly Cream

Crème Brûlée with Vodka marinated Cherries

Hungarian Chocolate and Hazelnut Torte

Sernik - White Chocolate & Vanilla Cheesecake

### MENU 2 - £40

Chlodnik - Chilled Beetroot, Radish and Yoghurt Soup (v)

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Dill Marinated Gravavlax with Potato Pancake and Mustard Dressing

Spiced Quail with Bulgar-wheat Salad and Adjika

Kopytka Dumplings with sautéed Chestnuts and Forest Mushrooms (v)

Pear and Chicory Salad with Walnuts and Cranberries (v)

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Confit Duck Leg with Red Cabbage, braised Apple and Figs

Roast Rump of Lamb with Smoked Aubergine and Garlic Yoghurt

Roast Cod served with Concasse of marinated Vegetables and Pickled Carrots

Mamaliga - Goats Cheese Polenta with sautéed Mushrooms and Spinach (v)

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Rhubarb Crumble with Ice Cream

Honey and Walnut Cake with Sour Cream

Pavlova - Meringues with Chantilly Cream and Mixed Berries Sauce

Crème Brûlée with Vodka marinated Cherries

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.