

Set Menus 2012

Baltic Restaurant / Bar

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BALTIC



With a large cocktail bar, 2 private areas, each seating up to 30 and a restaurant that can seat up to 150 and 400 standing – Baltic is the ideal place to hold any type of event. From drinks in the bar, cocktails and canapes in the Amber room, dinners in our private rooms – we can adapt our menus to suit your needs and tailor the event to make a great party. For more information please visit our website or call 020 7928 1111 and speak to a manager.

MENU 1 £25

Sharing starters to Include::

Blinis with Smoked Salmon, Marinated Herrings, Keta Caviar and Aubergine & Mushroom Caviar and Sour Cream.

Siberian Pelmeni – Small Veal & Pork Dumplings

Warm Salad of Cumin Roasted Squash and Goats Cheese

Salad of Hot Smoked Salmon with Beetroot, Watercress & Horseradish dressing

Paprika Marinated Lamb Shashlik with Peppers, Smoked Aubergine and Garlic Yoghurt

Whole Roast Sea Bream with Tomato, Celery and Caper Compote

Chicken a la Kiev with sauteed Cabbage and Boczek

Bulgar Wheat Pilaf with dried Cherries and fried Vermicelli, Pepper compote and Tzatsiki

Plum Babka with fruit compote and Cream

Lemon Sorbet with Warm Fruit Kisiel and Chrust Biscuits

Sernik - White Chocolate Cheesecake

Chocolate Mousse

MENU 2 £29

Barszcz – Clear Beetroot Soup with Pasztecik or

Chlodnik – Chilled Beetroot, Radish and Yoghurt Soup

Panfied Foie Gras with Mushroom Pancake and Krupnik Sauce

Buckwheat Blinis with Smoked Salmon and Sour Cream

Goose and Duck Rillettes with toast and Beetroot Chutney

Salad of Grilled Artichokes, Figs, Pine Nuts and Rocket

Roast Goose Leg with Prunes, Apples and red cabbage

Roast Haunch of Venison with Honey Roast Pears and Sour Cherries

Halibut with Salsify, Jerusalem Artichokes and Broad Beans

Kasza Risotto with Wild Mushroom and vegetables

Makowiec – Poppyseed and Honey Cake with Dried fruit compote and crème fraiche

Poached Pear with Pomegranates, Hazelnuts and Chocolate Ice cream

Wodka Marinated Cherry Creme Brulee

Racuchy – Apple fritters with Crème Fraiche

MENU 3 £39

Sharing dishes in 6 waves

Or with a different flavoured shot of our own Frozen Vodka with every Course **£49**

Baltic Nights Cocktail

Barszcz - Clear Beetroot soup with Pasztecik. Or

Chlodnik – Chilled Beetroot, Radish and Yoghurt Soup

Blinis with Smoked Salmon, Herring, Keta Caviar, Aubergine Mousse and Mushroom Caviar and sour Cream

Siberian Pelmeni filled with Veal and Pork.

Sauteed Leniwe Dumplings with Mushrooms

Salad of Hot Smoked Salmon with Beetroot, Watercress and Horseradish dressing.

Salad of Grilled Artichokes, Figs, Pine Nuts and Rocket

Roast Leg of Lamb with Smoked Aubergine and Garlic Yoghurt

Fillets of Grilled Sea Bass with Fennel and Tomato compote

Selection of Baltic Sweets and Petit Fours

Selection of Neal's Yard Cheese with Oatmeal Biscuits.

12.5% Optional Service Charge will be added to the bill

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