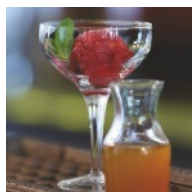
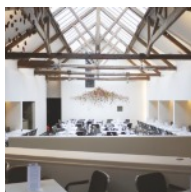


BALTIC

SET MENUS 2019



WITH A LARGE COCKTAIL BAR, 2 PRIVATE AREAS - EACH SEATING UP TO 30 - AND A RESTAURANT SEATING UP TO 150 AND HOSTING 400 STANDING, BALTIC IS THE IDEAL PLACE TO HOLD ANY TYPE OF PRIVATE OR CORPORATE EVENT. FROM DRINKS IN THE BAR, COCKTAILS AND CANAPÉS IN THE AMBER ROOM OR DINNERS IN OUR PRIVATE ROOMS – WE CAN TAILOR OUR MENUS TO SUIT YOUR NEEDS AND MAKE THE PERFECT EVENT.

FOR MORE INFORMATION PLEASE EMAIL INFO@BALTICRESTAURANT.CO.UK OR CALL 020 7928 1111.

MENU 1 £29

SHARING STARTERS TO INCLUDE:

BLINIS WITH SMOKED SALMON, MARINATED HERRING, MUSHROOM CAVIAR AND SOUR CREAM

SIBERIAN PELMENI FILLED WITH VEAL AND PORK

SMALL SALMON AND SMOKED HADDOCK FISHCAKES WITH TARTAR SAUCE

WARM SALAD OF GOLDEN BEETROOT, QUINOA, KALE & TOASTED SUNFLOWER SEEDS

...

BOZBASH - SLOW COOKED LAMB WITH OKRA, TOMATO AND POMEGRANATE

ROAST COD WITH BUTTERBEANS, FENNEL AND CHILLI

CHICKEN A LA KIEV WITH SAUTEED CABBAGE AND BOCZEK

ROASTED RED PEPPER FILLED WITH SPICED COURGETTES, MUSHROOMS AND ONIONS. TOPPED WITH GOATS CURD

...

RACUCHY – APPLE FRITTERS WITH CINNAMON ICE-CREAM

CHOCOLATE MOUSSE WITH RUM MARINATED PLUM

SERNIK – WHITE CHOCOLATE AND VANILLA CHEESECAKE

MENU 2 £34

BARSZCZ WITH PASZTECIK

...

WARM SALAD OF HONEY GLAZED SMOKED EEL WITH POTATO, BACON & CAPERS

SPICED SAUTEED CHICKEN LIVERS WITH DRIED CHERRIES ON A POTATO PANCAKE

SMOKED SALMON AND KETA CAVIAR WITH SOUR CREAM AND BUCKWHEAT BLINIS

SALAD OF ASPARAGUS, KALE, BEANS AND PUMPKIN SEEDS WITH MAPLE AND MUSTARD DRESSING

...

RUMP OF LAMB WITH SMOKED AUBERGINE AND GARLIC YOGHURT

BRAISED DUCK WITH APPLES, ONIONS AND CRANBERRIES

PAN FRIED SEA BASS WITH BRAISED FENNEL AND TOMATO

BROAD BEAN PUREE WITH GRIDDLED CAULIFLOWER, MARINATED BEETROOT AND PINENUTS

...

PAVLOVA - SOFT MERINGUES WITH MIXED BERRIES AND CHANTILLY CREAM

HUNGARIAN CHOCOLATE AND HAZELNUT TORTA

MAKOWIEC - POPPY SEED CAKE WITH FRUIT COMPOTE

MENU 3 £44

SHARING DISHES IN 6 WAVES

OR WITH A DIFFERENT FLAVOURED SHOT OF OUR OWN FROZEN VODKA WITH 4 COURSES

£54

...

BARSZCZ WITH PASZTECIK

...

SELECTION OF CHARCUTERIE, RILLETES AND TERRINES

WARM SALAD OF GOLDEN BEETROOT, QUINOA, KALE & TOASTED SUNFLOWER SEEDS

...

BLINIS WITH SMOKED SALMON, MARINATED HERRING, AUBERGINE MOUSSE, KETA CAVIAR AND SOUR CREAM

...

SIBERIAN PELMENI FILLED WITH VEAL AND PORK

PIEROGI FILLED WITH CHEESE AND POTATO

...

CHAR-GRILLED MARINATED RUMP OF LAMB WITH SMOKED AUBERGINE & POMEGRANATE DRESSING

KULEBIAK – SALMON IN PASTRY WITH KASZA, MUSHROOMS AND SPINACH

...

SELECTION OF BALTIC DESSERTS

NEAL'S YARD CHEESE WITH OATMEAL BISCUITS

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.