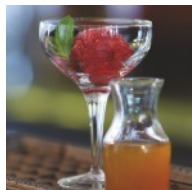
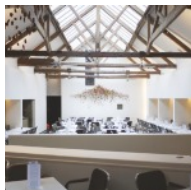


BALTIC

SET MENUS 2018



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, AUBERGINE MOUSSE AND SOUR CREAM

SIBERIAN PELMENI FILLED WITH VEAL AND PORK

SMALL SALMON AND SMOKED HADDOCK FISHCAKES WITH TARTAR SAUCE

BEETROOT AND CHICKPEA CROQUETTES WITH GARLIC GOATS CURD

...

BEEF GOULASH WITH MUSHROOMS, PICKLES AND KOPYTKA DUMPKINGS

PAN-FRIED SEA BREAM WITH BRAISED FENNEL AND TOMATO

ROAST LEG OF DUCK WITH RED CABBAGE, APPLES AND FIGS

GOAT'S CHEESE POLENTA WITH BEETROOT, BROAD BEANS AND PINE NUTS

...

RACUCHY – APPLE FRITTERS WITH CINNAMON ICE-CREAM

CHOCOLATE MOUSSE WITH VODKA MARINATED CHERRIES

SERNIK – WHITE CHOCOLATE AND VANILLA CHEESECAKE

MENU 2 £34

BARSZCZ - BEETROOT SOUP WITH PASZTECIK

...

SWEDISH SEAFOOD SALAD WITH CRAYFISH, PRAWNS, ASPARAGUS AND DILL DRESSING

ROAST SPICED QUAIL WITH WALNUTS AND POMEGRANATES

BEETROOT MARINATED GRAVADLAX WITH POTATO PANCAKES & DILL MUSTARD SAUCE

CHICORY, PEAR, GOLDEN BEETROOT AND WALNUT SALAD

...

HAUNCH OF VENISON WITH HONEY ROAST PEAR AND SOUR CHERRIES

BRAISED RABBIT LEG WITH KOHLRABI, CARROTS AND CREAM

KULEBIAK - SALMON IN PASTRY WITH MUSHROOMS, SPINACH AND KASZA

GOAT'S CHEESE POLENTA WITH BEETROOT, BROAD BEANS AND PINE NUTS

...

PAVLOVA - SOFT MERINGUES WITH MIXED BERRIES AND CHANTILLY CREAM

NALESNIKI - CREPES FILLED WITH CURD CHEESE, NUTS AND RAISINS

HUNGARIAN CHOCOLATE TORTA

MENU 3 £44

SHARING DISHES IN 6 WAVES OR WITH A DIFFERENT FLAVOURED SHOT OF OUR OWN FROZEN VODKA WITH 4 COURSES - £54

...

BARSZCZ - CLEAR BEETROOT SOUP WITH KROKIET

...

SELECTION OF CHARCUTERIE, RILLETES AND TERRINES

CHICORY, PEAR, GOLDEN BEETROOT AND WALNUT SALAD

...

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.