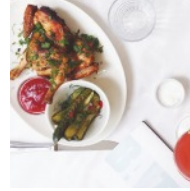
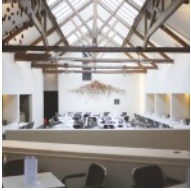


BALTIC

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

HAM HOCK SALAD WITH KOHLRABI, CUCUMBER
AND CAPERS

SALAD OF NEW CUCUMBERS (MALOSOLNE) WITH
MANOURI CHEESE AND RADISHES

POACHED SALT BEEF WITH BEETROOTS AND
HORSERADISH

ROAST COD WITH BUTTERBEANS, FENNEL AND
CHILLI

GRILLED MARINATED SPRING CHICKEN WITH CHI-
LI AND GARLIC CUCUMBER
SALAD

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

TOPPED WITH GOATS CURD

SHARING BALTIC DESSERTS

MENU 2 £34

CHLODNIK - CHILLED BEETROOT, RADISH AND
YOGHURT SOUP

CRAB AND CRAYFISH SALAD WITH APPLE, CU-
CUMBER AND KOHLRABI

CHICKEN SATSIVI WITH GARLIC, WALNUTS AND
POMEGRANATE

DILL AND VODKA MARINATED GRAVADLAX WITH
POTATO PANCAKE & DILL MUSTARD DRESSING

MARINATED GRILLED ARTICHOKE WITH FIGS,
PINENUTS AND ROCKET

LAMB SHAHSLIK WITH SMOKED AUBERGINE,
GARLIC YOGHURT AND FLATBREAD

BRAISED RABBIT LEG WITH KOHLRABI, CARROTS
AND KOPYTKA DUMPLINGS

PAN FRIED SEA BASS WITH FENNEL, ONION
AND TOMATO SALAD

BROAD BEAN PUREE WITH GRIDDLED
CAULIFLOWER, MARINATED BEETROOT AND
PINENUTS

PAVLOVA - SOFT MERINGUES WITH MIXED
BERRIES AND CHANTILLY CREAM

SOUR CHERRIES WITH GOATS CHEESE CREAM
AND SUGAR SOURDOUGH CROUTONS

PANACOTTA WITH RHUBARB KISIEL

MENU 3 £44

SHARING DISHES IN 6 WAVES

OR WITH A DIFFERENT FLAVOURED SHOT OF OUR
OWN FROZEN VODKA WITH 4 COURSES £54

CHLODNIK - CHILLED BEETROOT, RADISH AND
YOGHURT SOUP

SELECTION OF CHARCUTERIE,
RILLETES AND TERRINES

MARINATED GRILLED ARTICHOKE WITH FIGS,
PINENUTS AND ROCKET

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

LAMB SHAHSLIK WITH SMOKED AUBERGINE,
GARLIC YOGHURT AND FLATBREAD

PAN FRIED SEA BASS WITH FENNEL, ONION AND
TOMATO SALAD

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.