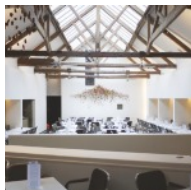


BALTIC

CHRISTMAS 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 £31

SHOT OF BALTIC FLAVOURED VODKA

...

SHARING STARTERS TO INCLUDE:

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

SIBERIAN PELMENI FILLED WITH VEAL & PORK

DUCK RILLETTES WITH PICKLES AND TOAST

SPICY BEETROOTS WITH FENNEL AND WALNUTS SERVED WITH GOATS CURD

...

CHICKEN A LA KIEV WITH SAUTEED CABBAGE AND BOCZEK

RUSSIAN FISHCAKES WITH COD, FRESH CABBAGE AND PICKLED VEGETABLE SALAD

CHOUROUTE OF GOLONKA, POLISH SAUSAGE AND BOCZEK

SPICED LENTIL CAKE WITH CAPERBERRIES & TSATSIKI

UZBEK STYLE PILAF WITH BULGAR WHEAT, FRIED VERMICELLI, DRIED CHERRIES & PEPPER RELISH

...

MIADOWNIK - HONEY CAKE WITH FRUIT COMPOTE AND CREAM

CHOCOLATE MOUSSE

CARAMEL PARFAIT WITH HAZLENUTS

MENU 2 £36

SHOT OF BALTIC FLAVOURED VODKA

...

GRZYBOWA - WILD MUSHROOM SOUP

DILL MARINATED GRAVADLAX WITH DILL & MUSTARD SAUCE AND POTATO PANCAKES

GUINEA FOWL SATSIVI WITH WALNUT, POMEGRANATE AND GARLIC SAUCE

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

...

ROAST HAUNCH OF VENISON WITH HONEY ROAST PEARS AND SOUR CHERRY SAUCE

ROAST DUCK LEG WITH FIGS, APPLES AND RED CABBAGE

ROAST COD WITH HUNGARIAN PURÉE OF SPICED VEGETABLES AND PICKLED CARROTS & PEPPERS

SPICED LENTIL CAKE WITH CAPERBERRIES & TSATSIKI

UZBEK STYLE PILAF WITH BULGAR WHEAT, FRIED VERMICELLI, DRIED CHERRIES AND TSATSIKI

...

CHOCOLATE TRUFFLE CAKE WITH VODKA MARINATED CHERRIES AND CREAM

SERNIK - WHITE CHOCOLATE AND VANILLA CHEESECAKE

PAVLOVA - SOFT MERINGUES WITH MIXED BERRY COMPOTE AND CHANTILLY CREAM

MENU 3 £46

SHARING DISHES IN 6 WAVES OR WITH A DIFFERENT FLAVOURED SHOT OF OUR OWN FROZEN VODKA WITH EVERY COURSE - £56

...

SHOT OF BALTIC FLAVOURED VODKA

...

BARSZCZ - CLEAR BEETROOT SOUP WITH KROKIET

...

SELECTION OF CHARCUTERIE, RILLETTES AND TERRINES

PRAWN, CRAB AND CRAYFISH SALAD WITH CELERY AND APPLE

...

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% SERVICE CHARGE WILL BE ADDED TO ALL BILLS.