



CHRISTMAS MENUS 2015

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 canapés in the Amber room, Christmas 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 £29

Shot of Baltic Flavoured Vodka

Sharing starters to Include:

Blinis with Smoked Salmon, Smoked Mackerel, Aubergine Mousse and Sour Cream

Siberian Pelmeni filled with Veal and Pork

Chicken Satsivi – Sautéed Chicken with Walnuts and Pomegranate

Salad of Pickled Squash, Courgette and Spelt

Roast Duck Leg with Figs, Apples and Red Cabbage

Fish Pozarski – Salmon, Smoked Haddock and Cod Croquettes with Tartar Sauce

Sztuka Miesa – Braised Beef Brisket with Root Vegetables and Horseradish

Golabki – Cabbage leaves filled with Barley, Mushrooms and Chestnuts with Cranberry Sauce

Sliwka w Czekoladzie – Prune and Plum Cooked in Rum with Chocolate Mousse and Chocolate Crisps

Racuchy – Apple Fritters with Cinnamon Ice Cream

Makowiec – Poppy seed and Honey Cake with Fresh Fruit and Cream

Some of our dishes may contain allergens – Please speak a member of staff if you have any concerns

12.5% Optional Service Charge will be added to all Bills

MENU 2 £34

Shot of Baltic Flavoured Vodka

Barszcz – Clear Beetroot Soup with Pasztecik

Sautéed Spiced Chicken Livers with Dried Cherries on Potato Pancake

Buckwheat Blinis with Smoked Salmon and Sour Cream

Braised Wild Mushrooms with Paluszki Biscuits

Sautéed Guinea Fowl with Braised Chicory, Walnuts and Pomegranate

Roast Haunch of Venison with Honey Roast Pear and Cherries

Pan-fried Trout with Kasza, Mushrooms and Rainbow Chard

Salad of Grilled Artichokes, Salsify and Squash with Spelt

Sernik – White Chocolate and Vanilla Cheesecake

Chocolate and Hazelnut Parfait

Poached Pear with Chocolate Marquise and Chantilly Cream

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MENU 3 £42

Sharing dishes in 6 waves

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

£52

Shot of Baltic Flavoured Vodka

Barszcz – Clear Beetroot Soup with Pasztecik

Selection of Charcuterie, Rillettes and Terrines

Salad of Winter Radish, Pomegranate, Honey Dressing and Goats Cheese

Blinis with Smoked Salmon, Marinated Herrings, Aubergine Mousse, Keta Caviar and Sour Cream

Siberian Pelmeni filled with Veal and Pork

Pierogi filled with Cheese and Potato

Roast Leg of Lamb with Smoked Aubergine, Tomato and Peppers

Kulebiak – Salmon in Pastry with Kasza, Mushrooms and Spinach

Selection of Baltic Sweets

Neal's Yard Cheese with Oatmeal Biscuits

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