



With its grand entrance, huge majestic staircase, leading to its fabulous ballroom and views over the private gardens, Ognisko provides a stunning venue. With capacity of up to 150 guests seated and 175 standing, we also have private rooms available. From drinks in the bar, cocktails and canapés in our private rooms or dinner in our restaurant – we can tailor our menus to suit your needs and create the perfect Christmas event.

For more information please email [info@ogniskorestaurant.co.uk](mailto:info@ogniskorestaurant.co.uk) or call 020 7589 0101.

## MENU 1 - £30

Shot of Ognisko Flavoured Vodka

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Sharing starters to include:

Blinis with Smoked Salmon, Marinated Herring, Aubergine Mousse and Sour Cream

Siberian Pelmeni filled with Veal and Pork  
Spiced Lamb Meatballs with Chickpea Salad and Flatbread,

Roasted Courgettes, Aubergine and Spelt salad with Lemon and Pomegranate dressing

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Chicken a la Kiev with Sauteed Cabbage, Boczek and Mushrooms

Fish Pie with Smoked Haddock & Salmon  
Karkowka - Braised Marinated Pork Neck with Caraway and Onion

Roasted Squash and spiced Chickpeas with Rocket salad

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Pavlova - Soft Meringues with Mixed Berries and Chantilly cream

Piernik with Rum Marinated Plums and Chantilly Cream

Szarlotka - Apple Tart with Ice cream

## MENU 2 - £35

Shot of Ognisko Flavoured Vodka

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Ukrainian Barszcz with Duck and Red Cabbage

Red Snapper with Pomegranate and Walnut Dressing

Buckwheat Blinis with Smoked Salmon & Keta caviar and Sour Cream

Pheasant Rillettes with Toast and Pickled vegetables

Marinated Mushroom salad with Walnuts, Broad Beans and Sesame dressing

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Roast Haunch of Venison with Kale, Poached Pear and Sour Cherry Sauce

Braised Duck legs in Cider with Apples, Cranberries and Potato Dumplings

Roast Cod with a Sauté of Wild Mushrooms, Leeks and Cream

Grilled Artichokes, Salsify, Broad Beans, Mushrooms and Spelt in Broth.

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Large Profiterole with Cream, Caramelised Nuts & Chocolate Sauce

Sernik – White Chocolate and Vanilla Cheesecake

Fruit Tart with crème Anglaise

## MENU 3 - £45

Sharing dishes in 6 waves

Or with an extra 4 flavoured shots of our own Frozen Vodka through the meal

**£55**

Shot of Ognisko Flavoured Vodka

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Barszcz – Clear Beetroot Soup with Krokiet

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Selection of Charcuterie, Rillettes and Terrines

Radish, Dried Fig and Apple Salad

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

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Siberian Pelmeni filled with Veal & Pork

Pierogi filled with Cheese and Potato

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Char-grilled Marinated Rump of Lamb with smoked Aubergine and Pomegranate Dressing

Kulebiak – Salmon in Pastry with Kasza, Mushrooms and Spinach

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Selection of Ognisko Desserts

Neal's Yard Cheese with Oatmeal Biscuits and Fruit

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.*