



Larger platters to share:

This is our current, sample menu, which we are happy to adapt to your needs.

Platters for 6 people and more.

Perfect for buffet style gatherings.

You'll need small plates and cutlery for these.

Need to hire glasses and cutlery, drinks, staff, equipment? We can take care of the lot. Just [contact us](#).

Salads:

New season's potatoes, poached salmon, quick pickle cucumbers, capers (GF)

A very good green salad with our signature dressing (GF)

Buckoulet (GF, vegan)

Eastern-European version of the world-famous Tabbouleh: salad of roasted buckwheat, tomatoes slow-cooked in olive oil, lots of herbs and a honey dressing

Shuba platter (GF)

The daddy of Russian cold salads: layers of sweet-cured herring, potatoes, carrots, beetroot, egg and lashings of mayo, of course. Served in individual pots

That Russian salad (GF)

That Russian salad that has conquered the world.
Finely chopped vegetables, with a little addition of apple and **home-made mustard mayonnaise**
Could be vegetarian or with chicken.

Veg ribbons with herby lyok dressing (GF, vegan)

Hot bowls of Siberian dumplings:

Bowls and small forks are provided

Pelmeny 'Spuds in blankets' (v)

(buttery potatoes and caramelised onions)
Served with crème fraiche and crispy onions

Pelmeny 'Blushing salmon'

Served with smetana and horseradish sauce and a quick cucumber pickle

Pelmeny 'The Siberian'

(free-range beef and pork, black pepper)
Served with spicy Adjika

Centre pieces:

Stunning dishes to make any occasion special.

Roasted whole cauliflower with beetroot and walnut 'mayo' (GF, vegan)

Salmon fillet, confit tomatoes, filo 'roses'

Great at room temperature

Bliny and caviar savoury cake – a great summer dish

Spiral garden tart (v)

Made with puff pastry, filled with cream cheese and wafer-thin slices of vegetables

Beef *pletynka* pie

Our signature brioche-style dough, filled with slow-cooked beef, caramelised onion

Kurnik, celebratory layered pie

Buttery puff pastry, poached chicken or salmon, long-grained rice, eggs, mushrooms and herbs. Each layer is separated by a thin pancake to retain the juices.
Choose either chicken or salmon.



Celebratory cakes:

These magnificent cakes are perfect for a special occasion.

Made on order for us by a patisserie maker, who was born in Ukraine and trained with Ottolenghi.

The iconic Kiev cake

'As tender as bird's milk': Souffle and chocolate cake

Legendary cake "Prague"

Napoleon cake (mille feuille)

The ultimate honey cake

