

Sharing platters



Perfect for a relaxed dinner with friends and family

Price per person £39.50

(Based generously on 10 people; includes delivered food, but not service) *

choose 6 from savoury dishes, 1 side dish and 1 dessert



Cold zakuski mezes to start the meal:

Candid beetroot 'caviar' with prunes and walnuts

Oladushki (fluffy blinis) with cured salmon and home-made dill cucumbers

Crab, apple, mayo in lettuce petals (gf)

Trealy Farm (Wales) charcuterie platter: Bresaola, cured duck 'Carpaccio' with prunes, pickles (gf)

Badrijani, Georgian aubergine and walnut rolls (vegan, gf)

Served with freshly-baked lavash pita bread

Warm sharing platters:

Beef kofte with home-made spicy adjika (gf)

"Cheat Chachapurki"/little gooey cheesy puffs (veg)

"Salmon in roses"

(salmon fillet with slow cooked tomatoes and filo 'roses')

"Chicken bathed in green herbs" (gf)

(free-range chicken thighs, roasted in cream fraiche and herbs)

"Bean-the-king" (vegan, gf)

(Aromatic and zingy Georgian lobio bean stew)

"Cabbage steaks" (veg, gf)

(roasted chunks of cabbage with aromatic Adjika sauce)

Side kicks:

Barberries, carrot and olive oil Pilau rice

Warm salad of little potatoes with tarragon lyok dressing (gf, vegan)

Buckouleh (buckwheat with lots of herbs, like the famous Tabouleh salad) (gf, vegan)

Veg ribbons with herby lyok dressing (gf, vegan)

A very good green salad with our signature dressing (gf, vegan)

The sweet table:

Kartoshka (chocolate and brandy truffles)

Home-made 'Plombir' ice-cream with seasonal fruit swirl

Cardamom and walnut pastries

Would you like to have a whole cake? Choose from:

Baltic zapekanka with berry compot £30.00 (9pcs)

(light cheese cake filled with seasonal fruit with crumble on top)

Bird's milk' £63.00 (8 inches, 8-12 pcs)

(feather-light soufflé made with seasonal fruit and light sponge cake)

Honey cake £70.00 (8 inches, 14-18 pcs)

(the iconic layered cake with cream fraiche cream, caramel, honey and walnuts)

Profiterole cake £80.00 (8 inches, 14-18 pcs)

(French style layered, light vanilla sponge with mini profiteroles between the layers. Filled with chocolate and vanilla pastry cream. Decorated with mini profiteroles filled with chocolate pastry cream)

Chocolate and prune cake with chocolate cream £30.00 (8pcs)



* What's included in the price:

All the freshly prepared food, delivered in lovely sustainable packaging.

Not included:

Service or equipment hire.

Chef's time: minimum 5 hours/£35/hr – for up to 12 people.

12-20 people – additional 1 waiter 4 hours/£18/hr

20-30 people: additional 2 waiters 4 hours/£18/hr

On the quality of our ingredients

Our meat and eggs are **British and free-range** as a minimum; beef is only **grass-fed** and/or **organic**. Kefir is from Bio-tiful Dairy and bread is mostly from Karaway Bakery, founded by a Lithuanian/Byelorussian family in East London.

We are also stubborn about seasonality. Our menu changes depending on what's good at a particular time of the year.

Hire a chef to create your own tailor-made menu!

From intimate dinner parties at home to weddings and theatrical feasts for over 200, we have more than 10 years of experience creating food and curating events.



From the likes of the Victoria and Albert Museum, Royal Academy of Arts, McDougall Gallery, Pushkin House and Watts gallery, we would be delighted to create a menu especially for your party.

Food never feeds the belly alone is what we always say.

@RosehipandRye

www.RosehipandRye.co.uk