



## Finger food and sharing platters

Perfect for office parties or relaxed gatherings at home.

£45.00 pp (minimum 10 people)



### Menu includes:

all the freshly-prepared food

delivery

(within 1.5 hours from our kitchen in NW10. If your event is outside of this area, we will advise of the transportation fee).

hire of our unique, collectable platters (many are vintage) for serving the canapes

VAT

### Does not include:

service

glass/table ware hire

Need to hire glasses or cutlery, to arrange drinks or personnel? Let us know. We can take care of the lot.

## SHARING STARTER FEAST

(all included)

Sourdough bread from Sciascia Storey

Pot of our seasonal vegetable 'caviar' depending on a season (vegan, gf):  
(beetroot and prune, carrots and apple, pea and garlic, courgette and mint)

Badrijani

(a Georgian dish of grilled aubergine rolls with walnuts and aromatic spice)



Quick cucumber pickle

Beef koftas with home-made Adjika sauce

## SHARING CENTERPIECE

Meat and Fish

(choose 1)

"Salmon in roses"

(fillet of salmon with tomatoes and 'roses' of filo pastry)

Slow cooked lamb shoulder in aromatic herbs

Spatchcock chicken "Georgian" style stewed in red wine and coriander

Beef and caramelised onion Rosehip+Rye brioche pie (pirog)

## SHARING CENTERPIECE

Vegetarian

(choose 1)

Kurnik pie

(an iconic Slavic celebratory multi-layered pie with mushrooms, rice, eggs and Bechamel sauce)



“Borsch-in-a-pie”

(our signature tart of flaky pastry with lush beetroot and carrots filling (veg)

Roasted cauliflower flowers with walnut and beetroot “mayo” (vegan, gf)

## SHARING SIDES – VEGGIES AND GRAINS

(choose 4)

Cabbage steaks with slowly cooked tomatoes with thyme and olive oil (vegan, gf)

Portobello mushrooms with Lyok dressing (mix of aromatic herbs)



Our ultimate potato salad (vegan, gf)

(a light version with a zingy herb and lemon dressing)

Buckwheat salad with roasted peppers and lots of herbs (vegan, gf)

Pilau rice with barberries, olive oil and carrots (vegan, gf)

Green salad with honey and caper dressing (vegan, gf)

Tender stem broccoli with a touch of chilly and almond flakes (vegan, gf)

## EXTRAS

Add Trealy Farm charcuterie board with selection of high-quality cured meats @£6 pp

Add a dessert for £5 pp

Neals Yard cheese board @£6pp

If you would like to choose 2 centrepieces from Meat and Fish section the supplement of £5pp is applied

## SWEETS AND CAKES – OPTIONAL:

Baltic rhubarb cheese cake (light cheese cake with a crumble on top)

Or

Walnut honey cake

Or

Chocolate and brandy truffle cakes

(The Great Taste Awards 2022)



Or

Baddam Buri

(Karina's grandmother's recipe: Georgian walnut and cardamom pastries)

### Allergens?

**Please tell us if you have any dietary requirements prior to booking the menu.**

**Please note that we cannot guarantee that the food is free of allergen traces.**



Need plates or cutlery?

Pretty sustainable bamboo plates, cutlery and napkins – approximately £2 per person

OR to hire China plates (modern or vintage) – approximately £5-10 per person

### On the quality of our ingredients

We source our meat from smaller British suppliers, such as HG Walters in West London and Trealy Farm Charcuterie in Wales.

Our flour is organic from Shipton Mill in Gloucestershire. Kefir is from Bio-tiful Dairy and bread is from Sciascia Bakery, our kitchen neighbours who do the best sourdough in London.

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

Food never feeds the belly alone ...

@RosehipandRye

[www.RosehipandRye.co.uk](http://www.RosehipandRye.co.uk)