



Special gathering menu

Perfect for a small wedding or an anniversary party

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

Canapes to kick off:

Crab, apple and capers cuddled by lettuce cups (gf)

Chicken a la Kiev bon bons with herb/garlic dip

Badrijani (gf)

Georgian classic of grilled aubergine slices, filled with a mixture of walnuts, a bit of spice and garlic

Cucumber and salmon rolls (gf)



King oyster mushroom "scallops" in the shells with lyok dressing sauce (gf)

'Faberge' eggs (gf)

Quail eggs, lightly marinated in beetroot, topped with salmon caviar



Sharing platters for the main event:

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.



Spiral garden tart (v)

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



With:

A very good green salad (gf)

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

Beetroot and feta kotletki

Kotletki are small patties, loved by kids and adults alike across the New East

Seasonal vegetable caviar

The sweet table:

The ultimate honey cake



With coffee or tea:

Baltic Kama truffles

Truffles made with Kama, a blend of grains from Estonia that tastes like nuts, here mixed with Mascarpone

Zephyr (gf)

These are the lightest and fluffiest marshmallows you'll ever meet. Real fruit, filtered water, sugar.

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.