



---

## *Three winter festive menus 2023*



*(menus are subject to some change, to make the most of the season. prices on request)*

### *Feast from the New East: from Ukraine and Georgia to the Baltics.*

#### *Canapes:*



*Home-made fluffy blinis with smoked salmon and lightly pickled dill cucumber*

***“Drunken duck and plum” (gf)***

*(juicy prunes, soaked in brandy and wrapped in Parma ham like cured duck)*

***“Faberge eggs”(gf)***

*(quail eggs lightly marinated in beetroot, served with caviar and mayo)*



***“Mushrooms and cream”***

*Seasonal vegetable ‘caviar’ on crackers (vegan, gf)*

***First course:***



***Borsch soup with little brioche pies deep filled with wild mushrooms (vegan)***

*(the iconic Ukrainian beetroot soup)*

OR

***Crab in lettuce petals with Sciscia’s sourdough, served with butter and Maldon salt crystals***

*(white crab meat in a light caper and egg mayonnaise)*

***Second course\*:***

***Holubtsy ‘Little doves’ (gf)***

*(delicate cabbage leaves filled with ground beef and rice)*

OR

***Fragrant turkey from the Caucasus (gf)***

*(pulled style of turkey in a rich tomato and red wine sauce with baled Pilau rice)*

OR

***Salmon in "winter roses"***

*(fillet of salmon with roasted tomatoes and 'roses' of filo pastry with buttery crushed potatoes)*

OR

***Georgian Chilli sin Carne (vegan, gf)***

*(zingy and aromatic red kidney beans with sweet potato crumb)*

*All served with:*

*Winter salad leaves with honey and caper dressing*

AND

*Selection of pickles*

*\* All main courses are also available served in canape size bowls for a standing up style of party.*

***Dessert:***



***The 'de-shuffled' Napoleon cake: filo, lemon curd cream, almonds***

OR

***Our best-ever Baltic cheese cake with seasonal fruit***

*(very light mousse like baked cheesecake)*

OR



*"Kartoshka" (chocolate and brandy truffles) - Great Taste Awards 2022*

~

## *Natale in Sicilia:* *smoke, citrus and nonna's treats*

### *Spizzuliamenti (little nibbles):*

*Taralli (home-made fennel biscuits), olives and other seasonal tit-bits*

*Served with proper Negroni (optional)*

### *Sharing antipasti:*



*Sicilian salumi, local cheeses, served with sotto olio (Italian pickles)*

*Winter tomato and oregano salad*

*Arancini with gooey cheesy filling*

*(authentic Sicilian stuffed rice balls)*

### *Secondo:*

*Turkey breast stuffed with lemon zest and herbs*

OR

*Whole salmon baked in salt*

### *Contorni (sides):*

*Potatoes 'al forno'*

*Well-dressed winter leaves*

### *Dolce:*

*Iolanda's Tiramisù*

*(an airy and boozy version of the classic, with a serious coffee kick)*

*Fruit on ice*

*Digestivo:*

*Amaro with paste di mandole*

*(ice-dusted biscuits made with almonds)*

~

# *Christmas from the British islands: from seas to hills and Stilton in between*

## *Cocktail course (optional):*

*Either Raspberry Cream Mimosas or Charred mandarin Martini,  
served with the best of  
British charcuterie platter from Trealy Farm/Wales*



## *Starter:*

*Pumpkin velouté soup with sage butter and small cheesy puffs*

OR

*Home-cured dill and gin salmon with beet remoulade rye bread*

## *Main course:*

*(sharing style)*



*The spectacular whole rib of dry-aged, grass-fed English beef (on the bone)*

OR

*Pie deep-filled with cabbage and Stilton (veg)*

OR



*Whole roasted salmon with rosemary and thyme*

*Sides:*

*Sausages in blankets, Proper old-fashioned roasties, Fluffy Yorkshire puddings, Christmas spiced red cabbage, Honey roasted carrots and parsnips*

*Dessert:*



*Gigantic tropical Pavlova*

*Additional optional dishes:*



**Badrijani**

*(a Georgian dish of grilled aubergine with walnuts and aromatic spice) (vegan, gf)*

**"Herring in furs"**

*(the classic Eastern-European layered salad of potatoes, sweet cured herring and beetroot)*

**"Kurnik pie"**

*(a celebratory layered pie with roots in Ukraine. Made with puff pastry, chicken or salmon, mushrooms, Béchamel sauce, rice, eggs and mushrooms)*

**A 5-hour braised beef and Ceps Stroganoff**

**ALSO**

*Trio of English artisanal cheeses from Neal's Yard Dairy with Peter Yard's crackers*



*A selection of home infused vodkas, such as orange, chilli, honey and chilli, blackberry, black pepper*

*A non-alcoholic option for children: elderberry lemonade with frozen berries*

*Estonian Kama and hazelnut truffles*

*Kiev cake*

*(the classic cake made with a light sponge, hazelnuts, cashews and cream)*