



Canapé menu

Perfect for a book launch, a gallery opening or a glamorous birthday party

Vegan and vegetarian

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



"As-if-scallops in shells" (King oyster mushrooms, dressed with Lyok parsley sauce) (vegan, gf)

Goopy cheesy puffs (veg)

Mushroom julienne in croustades (vegan)

"Borsch-in-a-pie" (our signature tart of flaky pastry with lush beetroot filling) (veg)

Brioche little pies (pirozhki), deep filled with 'tender' cabbage and egg or buttery potato and mushrooms (choose your filling)



Carrot, apple and caramelised onion 'caviar' on sweet potato crackers (vegan, gf)

Our ultimate potato salad on rye melba toast

Meat

"Drunken prunes" (brandied prunes wrapped in Parma ham like cured duck, Trealy Farm, Wales) (gf)

Beef koftas with Georgian Adjika relish (gf)

Our ultimate potato salad with chicken on rye melba toast

Brioche little pies (pirozhki), deep filled with slow cooked beef and caramelised onion

Fish

Cucumber and salmon rolls (gf)

"Faberge eggs" (quail eggs lightly marinated in beetroot, served with caviar and mayo) (gf)



Crab, apple and capers in salad petals (gf)

Pancakes (oladushki) with cured salmon and quick dill pickled cucumbers

Sweet

Little cheese cakes (syrnichki) with sour cream

Baddam Buri (Georgian pastries with walnuts and cardamom)



Boozy chocolate truffle cakes ('Kartoshka') – The Great Taste Award one star winner 2022

Walnut honey cake

Bowl food

"Salmon in roses"

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

Georgian Chilli sin Carne

(zingy and aromatic red kidney beans with sweet potato crumb) (vegan, gf)

Cabbage steaks

(served with slowly cooked tomatoes with thyme and olive oil (vegan, gf) OR crème fraiche sauce with spicy Adjika relish) (veg, gf)

Slowly cooked, fall-apart lamb with Pilau rice (gf)

Pulled chicken Caucasian style

(chicken thigh with tomatoes, red wine, a little chilli, served with barberries and carrot rice)

Roasted pumpkin with hazelnuts, cranberries and fluffy buckwheat (vegan, gf)



Need to hire glasses and cutlery, drinks sorting or waiting/bar staff arranged? We can take care of the lot.

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 is what we always say.

@RosehipandRye www.RosehipandRye.co.uk