

STARTERS

Russian Borsh†*

Traditional country soup of beetroot, tomato, garlic, cabbage, served with Smetana and Russian Bread.

Oliver Salad

Russian potatoe salad with smoked sausage, onions, pickled cucumbers and garden peas mixed in egg mayonnaise.

Zakuska Cossachok

Platter of home-baked pork, pickled mushrooms, green salad and spicey Georgian adjjika dip.

Zakuska Perestroika*

Platter of roasted aubergine ratatouille, marinated red pepper and green salad.

Chicken Julienne

Hot, creamy appetiser with chicken, mushrooms and cheese.

Blini Zima

Russian wheat pancakes, served with smoked salmon and smetana.

Vegetarian dishes*

LUNCH from 12pm-3pm

8th-24th December £16.95

MAIN COURSES

Utka s Yablokamy

Duck, oven-roasted with green apples, served with potatoes and plum sauce.

Chonakhi

Lamb and vegetable casserole, infused with basil and garlic, baked in an Uzbek pot.

Ukrainian Golubtsi

Poached cabbage parcels with chicken, leek and parsley filling, dressed with a rich and spicy tomato sauce.

Fish po Litovski

Cod, baked in creamy cheese, potato, broccoli & spinach layers.

Rojdestvenskaya Turkey

Roasted turkey served with oven-baked sweet potatoes, chestnuts, cauliflower, mangetout, parsnips and gravy.

Blini Kalinka*

Russian wheat pancakes filled with a hearty soya bean, spicy aubergine, and coriander mince, served with a sour cream and chive sauce.

Moldavian Goulash*

Eastern European favourite with courgette, sweet potatoes, shallots, carrots and aromatic herbs.

*Live Russian
folk music*

DESSERTS

Snezhinka

Delightful cappuccino ice cream cake bathed in chocolate sauce.

Pancakes Ded Moroz

Warm pancake with wild berry compote, ice cream and honey.

Tort Mishka

Chocolate and walnut cake extravaganza.

Pavlova

Meringue basket filled with fruits and whipped cream.

10% service charge for tables of 4 and more
all prices are per person

DINNER MENU

served from

6pm-11pm on

8th-24th December £24.95

1pm-7pm on

25th December £26.95