



With its grand entrance, huge majestic staircase, leading to its fabulous ballroom and views over the private gardens, Ognisko provides a stunning venue. With capacity of up to 150 guests seated and 175 standing, we also have private rooms available. From drinks in the bar, cocktails and canapés in our private rooms or dinner in our restaurant – we can tailor our menus to suit your needs and create the perfect event.

For more information please email info@ogniskorestaurant.co.uk or call 020 7589 0101.

MENU 1 - £30

Sharing starters to include:

Blinis with Smoked Salmon, Marinated Herring, Aubergine Mousse and Cream

Siberian Pelmeni filled with Veal and Pork

Spiced Lamb Meatballs with Chickpea Puree and Flatbread

Roasted Courgette, Aubergine and Spelt Salad with Lemon and Pomegranate Dressing

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Chicken a la Kiev with Sautéed Cabbage, Boczek and Mushrooms

Fish Pie with Smoked Haddock & Salmon And Pecorino Cheese

Karkowka - Braised Marinated Pork Neck with Steamed Bun, Caraway and Onion

Roasted Squash and spiced Chickpeas Salad with Rocket

...

Sharing Desserts:

Pavlova - Soft Meringues with Mixed Berries and Chantilly Cream

Piernik with Rum Marinated Plums and Chantilly Cream

Szarlotka - Apple Pie with Cream

MENU 2 - £35

Ukrainian Barszcz with Duck, Beans and Cabbage

Red Snapper with Pomegranate and Walnut Dressing

Buckwheat Blinis with Smoked Salmon & Keta caviar and Sour Cream

Pheasant Rillettes with Toast and pickled Apples

Marinated Mushroom Salad with Walnuts, Broad Beans and Sesame Yoghurt

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Roast Haunch of Venison with buttered Hispi, Poached Pear and Sour Cherry Sauce

Braised Duck Leg in Cider & Cranberry Sauce, Red Cabbage Salad and Kale

Roast Hake with creamy Leeks, White Wine Sauce, Mushrooms and Kasza

Grilled Artichokes, Salsify, Broad Beans, Mushrooms and Spelt in Broth.

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Large Profiterole with Cream, Caramelised Nuts & Chocolate Sauce

Sernik - White Chocolate and Vanilla Cheesecake

MENU 3 - £45

Sharing dishes in 6 waves

Or with an extra 4 flavoured shots of our own Frozen Vodka through the meal

£55

Barszcz - Clear Beetroot Soup with Pastetecik

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Selection of Charcuterie, Duck Rillettes, Cwikla and Toast

Apple & Feta Salad with Cranberries and Walnuts (v)

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Blinis with Smoked Salmon, Marinated Herring, Aubergine Mousse, Keta Caviar and Sour Cream

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Siberian Pelmeni filled with Veal & Pork

Pierogi filled with Cheese and Potato

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Char-grilled Marinated Rump of Lamb with roast Aubergine and Pepper Salad & Garlic Yoghurt

Kulebiak - Salmon in Pastry with Kasza, Mushrooms and Spinach

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Selection of Ognisko Desserts

Neal's Yard Cheese with Biscuits and Grapes

Some of our dishes may contain allergens. Please speak to a member of staff if you have any concerns.
A 12.5% Optional Service Charge will be added to all bills.