

# RUSSIAN REVELS

*Russian feasts with Slavic generosity and British humour*

## ***New, Slavic, chic***

***Our takes on old classics and complete inventions,  
combining traditions of our roots with British***

*From private dining to business meeting catering and theatrical food extravaganzas,  
we combine Eastern European traditions with cosmopolitan ingredients and playfulness.*

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[www.RussianRevels.co.uk](http://www.RussianRevels.co.uk)

Prices £1.20-£2.50 per item (minimum volumes apply. of course)

## ***Zakuski***

***(like canapés' but better)***

*Russian Revels "gilded" assorted pickles*

*(assortment of gherkins, small yellow squashes and hot peppers, painted with edible silver and gold paint, served in borodinsky rye bread)*

*Edible allotments (v)*

*(fun and surprising dish - pots and bowls of rye bread 'soil' with various countryside vegetables 'growing' out of sauce of mayonnaise, gherkins and capers)*

*Vine leave 'cigars' stuffed with spiced buckwheat (v)*

*Borsch-in-a-pie (v) – our best-seller*

*(lush, sweet and sour, filling of root vegetables, baked in crumbly pastry)*



### *Welsh salo on charcoal biscuits*

*(salo is an iconic Ukrainian ingredient of melt-in-your-mouth cured pork back fat: most tender bacon you have ever tried. Our salo normally comes from Trealy farm, in Wales)*

### *Faberge eggs with black caviar*

*(quail eggs lightly pickled in beetroot and caraway marinade topped with caviar of your choice)*

### *Tongue and relish – we particularly recommend as vodka snack*

*(an update on the Soviet New Year's eve zakuska: slow cooked organic beef tongue with our take on piquant Salsa Verde. Try it, trust us)*

### *Salmon and caviar gateaux*

## **Puds**

***(These desserts could be 'proper size' or a size of a canapé, ie a couple of bites)***

### *Kama truffles*

*(Kama is authentic Estonian flour of roasted grains, here mixed with mascarpone and Vana Tallinn liquor to form delightfully nutty Eastern-European truffles)*



### *Russian snow apple dessert*

*(lightest of puds with snow peaks of egg white and added vodka)*

### *Tvorog and caramelized rye bread*

*(curd cheese and sour cream with sweet and slightly bitter rye bread caramelized in brown sugar)*

### *Deconstructed Napoleon cake*



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