


RUSSIAN REVELS
Russian feasts with Slavic generosity and British humour

Nostalgic, or 'how we used to like it'
sample menu

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

Zakuski
(like canapés' but better)

Cod liver pate on toast

Quintessential Russian pirozhki pies

(choose from trout and chives; organic mince beef; mushrooms; egg, rice and herbs; spring greens)



Tender crab and apple salad in gem lettuce leaves

Little baked potatoes topped with sweet-cured herring & sour cream

Mushroom julienne in croustades (v)

(wild and cultivated mushrooms, stewed with truffle oil, sour cream and thyme)

The iconic 'shuba' or herring under furcoat

(layers of sweet-cured herring, root vegetables and mayonnaise. lush)

Little bites/slurps ***(more like bowl food)***

Mama's vegetarian borsch(v)
(recipe of Ekaterina's mother, from southern Ukraine)

Alexander's pilaf
(melt-in-your-mouth lamb, long-grained rice, signature Central Asian mix with barberries)

Pozharsky Cutlets with Mushroom sauce
(small burgers named after legendary Russian prince and warrior; made with organic mince chicken with a touch of Sherry coated with spectacularly looking, hand-cut breadcrumbs, served with buckwheat kasha)

Potato cakes with wild mushrooms and thyme sauce (v)

White fish with lightly pickled vegetable medley on a bed of braised cabbage

Puds

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



Baddam Buri

(Karina's grandma's recipe: Georgian pastries with walnuts and cardamom)

Napoleon with custard cream
('thousand layers' of flaky pastry with (zavarnoi) cream)

Tray pie with apples and berries

