

BOYAR'S BANQUET MENU

£25.95 Friday & Saturday

£23.95 Sunday till Thursday

Five course BOYAR'S BANQUET MENU available from 4 people. Starters are for the shearing.
If you want to have this entire banquet for the shearing you need to tell us in advance.

STARTERS

COLD ZAKUSKY - APPETISERS

Cold Appetisers Will Be On The Table On Your Arrival

KARTOFELNIY SALAD (V)

Russian Style Vegetarian Potatoes & Vegetables Mixed Salad, Serving With Cream Sauce

CANAPÉ S LOSOSEM

Delicious Smoked Salmon Served On The Piece Of Fresh White Bread With Butter

KURINIY PASHTET

Russian Style Mouth Watering Homemade Chicken Pate Served On The Piece Of Fresh White Bread

Following By

KREVETKY V APPELSINE

Delicious Cold Water Prawns Served In A Fresh Orange & Topped With Special Cognac Cream Dressing

Following By

HOT ZAKUSKY - APPETITES

GRIBNAYA (Vegetarian)

Delicious Sliced Mushrooms Sautéed With Fresh Cream And Onion & Crowned With Cheese

Choice of the Following Main Courses

MAIN COURSES

Served With Garnish & Rice Or Potatoes

BEEFSTROGANOFF

Tender Strips Of Prime Beef Fillet Steak Sautéed In A Rich Sour Cream Sauce With Fresh Herbs, Onion & Mushrooms.

SHASHLIK IS BARANINY

Prepared In Russian Style Grilled Lamb Kebab. Marinated In Dry Red Wine & Spices Tender Pieces Of The Lamb Fillet.

SHASHLIK IS KURITSY

Prepared In Russian Style Grilled Chicken Kebab. Marinated In Dry White Wine & Spices Tender Pieces Of The Prime Chicken Fillet.

BLINY S KREVETKAMY (Russian Style Pancakes With Prawns)

Tender Russian Blini Stuffed With Cold Water Luxury Prawns, Sautéed In A Fresh Cream Sauce & Onion.

GRIBNIE BLINI (Russian Style Pancakes With Prawns) (V)

Mouth Watering Russian Blini (Pancakes) Stuffed With Slices Of Mushroom & Onion Sautéed In A Fresh Cream Sauce & Onion.

POMIDORY (Vegetarian)

Special Prepared Baked With Cheese Tomatoes Stuffed With Vegetables Mix

Following By

DESSERTS

FRESH SEASONAL FRUITS

