

ABRACADABRA SPECIAL 3 COURSE PARTY MENU

£35 / Head, 8 – 25 People

Starters

Mushroom Julienne: Traditional Russian dish of button mushrooms in Smetana and cheese sauce, served hot.

Chicken Julienne: Traditional Russian dish of button mushrooms and pan-fried chicken breast in Smetana and cheese sauce.

Tomato and Mozzarella: Served together with a balsamic dressing.

Prawn Cocktail: Prawns in seafood sauce and served on a bed of lettuce.

Olivier Salad: A salad with chicken, peas, carrot, potatoes, cucumbers, gherkins and eggs. Served with mayonnaise.

Chicken Soup: Traditional chicken soup prepared with mushrooms and homemade noodles.

Buzhenina: Succulent slow roasted pork, mildly seasoned with pepper and garlic. Served cold and sliced with a mixed salad and horseradish sauce on the side.

Mains

Beef Stroganoff: A casserole of beef julienne in a cream sauce served with fried potatoes and salted cucumbers.

Chicken Kima: Chicken breast filled with soft cheese and served in a cream sauce with boiled potatoes and fresh vegetables of the day.

Pork Loin: Pork loin grilled and then baked in the oven with onions, mayonnaise and cheese. Served with fried potatoes and fresh vegetables of the day.

Grilled Cod: Served with a creamy mushroom and dill sauce together with new potatoes.

Vegetarian Lasagne: Soya mince mixed with tomatoes and layered in between pasta sheets with a creamy cheese sauce, served with fresh vegetables of the day.

Cauliflower or Broccoli Soufflé: Cooked in a creamy cheese soufflé and served with fresh vegetables of the day.

Cossack Lamb Casserole: Originating from the Cossacks of Southern Russia, this tender and mildly spiced lamb casserole is cooked with potatoes, garlic, fresh coriander and black pepper and baked in a round dish.

Desserts

Honey Cake: A traditional layered honey cake served with vanilla ice cream.

Chocolate Fondant: Hot chocolate pudding with a delicious fondant centre served with ice cream.

Rusky Kiss: Chocolate layered in-between red fruits and passion fruit mousse, topped with coconut shavings, bilberries and redcurrants. Served with Blackcurrant sorbet.

Pre-ordering is required for our party menu as all dishes are freshly prepared

Please let us know if your party is for a special occasion so we can decorate your area and display a special message on our screens.

A 12.5% discretionary service will be added to your total bill.
If you are not totally satisfied with our service, PLEASE let us know.