

The Knaypa Party Menu

(minimum 10 persons)

268 King Street, Hammersmith, London W6 0SP,
Tel: 0208 563 2887

(V) Vegetarian dishes

1. £20.99/per person - 3-course dinner (starter, main course and dessert)
2. £25.99/ per person - 3-course dinner plus non-alcoholic drinks (tea & coffee – on request, cold & fizzy drinks <juices, cola, water> - 1 l per person)
3. £29.99/ per person - 3-course dinner plus cold buffet
4. £35.99/ per person - 3-course dinner plus non-alcoholic drinks (tea & coffee – on request, cold & fizzy drinks <juices, cola, water> - 1 l per person) plus cold buffet
5. £44.99/ per person - 3-course dinner plus non-alcoholic drinks (tea & coffee – on request, cold & fizzy drinks <juices, cola, water> - 1 l per person) plus cold buffet plus second hot dish (beef strogonoff, bigos or borscht with croquette)
6. £49.99/ per person - 3-course dinner plus non-alcoholic drinks (tea & coffee – on request, cold & fizzy drinks <juices, cola, water> - 1 l per person) plus cold buffet plus second hot dish (beef strogonoff, bigos or borscht with croquette) plus fruit & cake selection
7. £69.99/per person - 3-course dinner plus non-alcoholic drinks (tea & coffee – on request, cold & fizzy drinks <juices, cola, water> - 1 l per person) plus cold buffet plus second hot dish (beef strogonoff, bigos or borscht with croquette) plus fruit & cake selection plus Whole Roast Pig
8. £79.99/per person - 3-course dinner plus non-alcoholic drinks (tea & coffee – on request, cold & fizzy drinks <juices, cola, water> - 1 l per person) plus cold buffet plus second hot dish (beef strogonoff, bigos or borscht with croquette) plus fruit & cake selection plus Traditional Polish Goods Table

Starters

- Rosol ~ clear chicken soup with fine noodles and vegetables
- Zurek ~ a white sour soup with boiled eggs and sausage, served in a bowl made from bread
- Krokiet ~ rolled crepes filled with sauerkraut and wild mushrooms lightly fried in breadcrumbs, served with borscht (V)
- Marinated Herring with potato & apple salad accompanied by mustard sauce and tomato
- Herring Tartar on wholemeal bread served with mustard sauce
- Breaded Camembert served with cranberry or garlic sauce (V)
- Caprese Salad (V)
- Smoked sheep's cheese served with cranberry sauce (V)
- Grilled cup mushroom filled with feta cheese, rocket salad, parmesan and balsamic sauce (V)
- Polish pickled herrings with sour cream
- Borscht z uszkami ~ an elegant, clear burgundy soup with an earthy beet flavour and winey tones served with our delicious pork ravioli

Main Dishes (can also be served in a form of platters)

- Traditional breaded pan fried pork chop, mash potatoes and pan fried cabbage
- Traditional pork cutlet, mash potato, beetroot salad
- Chicken breast wrapped with bacon & onion served with roast potatoes and braised vegetables
- De Volaille ~ breaded chicken breast with cheese and garlic butter, fries and beetroot salad
- Golonka ~ roast shank of pork served with roast potatoes, pan fried cabbage, horseradish and mustard
- Slow cooked beef roulade, gravy sauce, mash potatoes and pan fried cabbage
- Slow cooked pork chop, camembert & white wine & thyme sauce, green beans and mash potatoes

- Golabki ~ tender rolled cabbage leaves stuffed with rice and pork, served with mash potatoes
- Vegetarian golabki ~ cabbage leaves stuffed with wild mushrooms & rice, mash potatoes, mushroom sauce (V)
- Pan fried Trout fillet wrapped with potato pancake served on spinach accompanied by horseradish dip
- Pan fried Salmon steak, mustard & white wine sauce, rice and vegetables

Desserts

- Szarlotka ~ warm Polish style apple cake with vanilla ice cream
- Sernik ~ home baked cheesecake
- Blazing Cherries in syrup served warm with vanilla ice cream and whipped cream
- Assortment of ice creams

Cold Buffet

Polish Sausages / Herrings in Sour Cream / Herrings in Oil / Wild Boar Pate / Smalec ~ Pork Meat & Onion Stew / Bread / Pickled Cucumbers (V) / Vegetable Salad (V) / Mushroom Salad (V) / Fresh tomato and cucumber with chopped onions (V) / Stuffed eggs (V) / Potato Salad (V) / Ham Salad / Chicken Salad / Chicken Galantine / Polish Roast Meats (Pork Neck, Bacon, Pork Loin) / Pate with Cranberries / Breaded mushrooms (V) / Tomatoes stuffed with cheese & paprika (V) / Cheese cubes (V) / Salmon canapés on cucumber (V)

Second Hot Main Dish

Bigos/ Beef Stroganof / Croquette with borscht

We also offer whole roasted pig stuffed with kasha at £180/piece (suitable for about 15 people) and Traditional Polish Goods Table £280

Cold & Fizzy Drinks

Unlimited tea & coffee

Fizzy & cold drinks: Coca-Cola, Sprite, Fanta, mineral water, apple juice, orange juice, grapefruit juice, black currant juice – 1l per person

Fruit & Cake Selection

Cheese cake, Apple cake, Poppy seed cake, Nut cake, Chocolate cake and more
Strawberries, Apples, Bananas, Oranges, Grapes, Mandarines and more

Homemade Tortes & Birthday & Wedding Cakes

£25 for 2-4 people

£35 for 5-8 people

£55 for 9-16 people

£75 for 17-24 people

£95 two-storey cake for more than 25 people

£115 three-storey cake

Each additional storey £30

Vodka & Corkage prices

Vodkas:

Wyborowa, Żołądkowa de Luxe, Smirnoff 0.7l:

1-5 bottles £33.50

6-10 bottles £32.50

11+ bottles £29.99

Other spirits available on request

House wine: £14.00 per bottle (white or red)

Corkage

Wine - £10 per bottle, vodka 0.7l - £15 per bottle, champagne - £15 per bottle

Terms & Conditions:

12.5% service charge will be added to your bill

The downstairs area Karczma can accommodate up to 40 people seating. If you wish to have the Karczma for your own and exclusive use, please make sure you mention this when making the booking. Karczma can be for your own and exclusive use if the number of people is at least 30 and you choose 5 or 6 menu option. If the number of people is less than 30 then there will be additional cost.

If you wish to book the whole restaurant for your own use the minimum number of guests must be 45 adults and the full menu option. If the number of guests is less than 45 people or the menu is different than the full option there is an additional charge for hiring the whole restaurant.

The final number of guests must be confirmed two weeks before the party the latest and your final bill will be calculated on that confirmed number of people (if there is smaller number of guests on the party than agreed two weeks in advance, the Knaypa does not take the responsibility for this and the final bill stays the same).

To make the reservation £200 (with reservations up to 30 people) or £500 (with reservations for 31 people or more) deposit is required; the outstanding amount must be paid at least two weeks before the party. In case of the cancellation the deposit is not refundable.

According to Health & Safety procedures we inform that consumption of any food in the restaurant that is not prepared in the restaurant is prohibited.

Restaurant can be open until midnight the latest.

We offer our own music for the parties. If you wish to bring your own music you need to arrange this on a USB in mp3 format and bring it at least two weeks before the party. The cost is £50 for this service. There is also a possibility of hiring DJ.