Café Sashka

CHRISTMAS SUPRA EXPERIENCE

Adults £72 pp

Children aged 12 and under £36 pp · Service charge not included.

Gather colleagues, clients, family and friends around a table filled with exceptional food, warm hospitality and festive cheer.

Available exclusively for pre-booked and prepaid Christmas lunches and dinners. Our full menu remains available for all other guests.

AVAILABLE 1ST – 25TH DECEMBER

All bookings require a minimum of 48 hours' notice, with payment in full at the time of booking.

Christmas Day bookings must be made by 10th December.

Every dish is portioned to share, scaled to your party size.

COMPLIMENTARY WELCOME

Glass of Prosecco

A sparkling welcome to begin your festive celebration.

Served to guests aged 18 and over. Children receive a glass of juice instead.

TO START THE FEAST

Georgian Bread (V)

Freshly baked and served warm, at the heart of every Georgian table.

Georgian Mezze Selection (V)

A beautifully presented assortment of spinach, beetroot and green bean pkhali alongside delicate aubergine rolls filled with aromatic walnut paste, finished with fragrant herbs and pomegranate jewels.

Olivier Salad (V)

A beloved festive classic combining potatoes, seasonal vegetables and a smooth, creamy dressing.

Ajapsandali (V)

A comforting medley of slow-cooked aubergines, peppers, tomatoes and fresh herbs, celebrating the vibrant flavours of the Georgian countryside.

SHARED GEORGIAN SPECIALITIES

Khinkali (V with cheese filling)

Traditional Georgian dumplings, expertly hand-folded and filled with your choice of lamb, pork or cheese.

Fillings chosen when booking.

Imeruli Khachapuri (V)

Freshly baked Georgian cheese bread with a golden crust and rich molten centre.

MAIN FEAST

Tabaka
Traditional Georgian chicken, pressed and roasted until beautifully golden, with crisp skin and tender, succulent meat.

Lobio (V)
Slow-cooked red beans seasoned with herbs, spices and aromatic vegetables, served in the traditional Georgian style.

SWEET FINALE

Shu (V)
Light choux pastry filled with silky cream and crowned with a glossy chocolate glaze.

Gozinaki (V)
Traditional honey-glazed walnuts, a treasured Georgian Christmas and New Year delicacy.

INCLUDED
Tea, Coffee or Soft Drink

FESTIVE RAFFLE
All Christmas Day bookings take part in our festive raffle. Every guest draws a small Café Sashka gift.

DIETARY OPTIONS & ALLERGENS
Please inform us of any dietary requirements when making your reservation so we can advise on suitability.

Please ask a member of staff for allergen information.

(V) denotes vegetarian.

For the health and safety of all our guests, no amendments or substitutions can be made to this menu, other than juice in place of Prosecco for children.

RESERVATIONS & ENQUIRIES
Reservations and payment by telephone only

+44 7853 203757

Cancellations: more than 48 hours before, full refund; 24 to 48 hours before, 50% refund; under 24 hours before, no refund.

If your group size changes, please call ahead.

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Instagram: @cafesashka | Facebook: Café Sashka