

# À LA Russe

## MOTHER'S DAY LUNCH MENU

3 Courses - £21

### Starters

**Roasted butternut squash, thyme & lemon soup**

**Goat's cheese & honey-roasted tomato tartlet**

*with baby leaves & basil infused olive oil*

**Warm salad of smoked duck, chorizo, beans & new potatoes**

*dressed with raspberry & balsamic vinaigrette*

**Duo of smoked salmon & trout**

*served with celeriac & horseradish remoulade, lemon dressing & mixed leaves*

**Smoked ham hock & chicken terrine**

*with toasted brioche & piquant pear chutney*

**Prawn, avocado & baby gem cocktail**

*in a cognac perfumed Marie Rose sauce with olive oil crostini*

### Main Courses

**Flame grilled veal sirloin Dijonnaise**

*on a mushroom, white wine & tarragon sauce with a hint of Dijon mustard*

**Chicken breast escalope "a la Milanese"**

*coated in parmesan & herb crumb crust, served with tomato & capers sauce*

**Confit of duck leg**

*with sweet & sour cherry & red wine sauce*

**Pan-seared fillet of seabream**

*served with piquant tomato, avocado & coriander salsa*

**Fillet of cod "a la meuniere"**

*on creamed spinach beurre blanc*

**Chilli à la Russe \***

*our own recipe with pork, beef & chorizo, served with rice, sour cream, spring onions & cheese*

**Roast vegetable ravioli \***

*tossed in tomato, garlic & olive oil sauce, with rocket & parmesan*

*all served with Chef's selection of vegetables and Bordelaise potatoes, apart from the ones marked with \**

### Desserts

**Choose from our daily prepared selection**

*a discretionary 12% gratuity will be added to your bill*

*Please inform us of any allergies or special dietary requirements*

*All our dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces.*