

À LA RUSSE

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CHRISTMAS DAY LUNCH MENU

5 COURSES £55.00

Selection of canapés on arrival

Followed by:

Broccoli & Roquefort soup

Assiette of mixed seafood:

*Tempura fried prawns / Crab, avocado & lemon rillettes / Smoked salmon & mascarpone roulades
chilli jam, citrus vinaigrette & roquette*

Pressed roast duck, smoked chicken & Seranno ham terrine

with onion, apple & walnut chutney & toasted brioche

Baby brie wrapped in pancetta

on a sundried tomato coulis & baby leaves

(available as a vegetarian without pancetta)

Roast breast of Berkshire turkey

with chestnut and bacon stuffing, crushed cranberry sauce and caramelized onion & red wine jus

Grilled 8oz fillet steak

topped with duck & Port pate & creamy peppercorn, shallot & Brandy sauce

Pan fried fillet of halibut

on a saffron & Champagne cream with tomato concasse & thyme

Homemade goat's cheese, pine nut & basil ravioli

in a red pesto sauce, Parmesan shavings & roquette

**served with a selection of fresh market vegetables and roast potatoes, otherwise served as described*

Christmas pudding with brandy sauce

or our Christmas day dessert selection

Freshly brewed coffee or tea with mince pies

a discretionary 12% gratuity will be added to your final 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.