

# À LA Russe

01753 833 009

## CHRISTMAS PARTY LUNCH

(available November-23<sup>rd</sup> Dec by pre-order only)

3 Courses £15 or

£18 with a glass of Prosecco

inclusive of Christmas novelties

### STARTERS

*Creamy wild mushroom & tarragon soup*

*with sea salt & herb croutons*

*Poached & smoked salmon, potato & green bean salad*

*bound in a watercress, lemon & horseradish mayonnaise*

*Camembert & spice-roasted pear tartlette*

*on baby leaves & balsamic reduction*

*Pressed smoked chicken & leeks terrine*

*red onion marmalade, toasted brioche*

### MAINS

*Turkey breast escalope paupiette*

*with sausage, onion & chestnut stuffing, set on caramelized shallot & cranberry sauce*

*Beef Bourguignon*

*slowly cooked in red wine sauce with lardons, mushrooms, shallots & herbs*

*Duck leg confit*

*with sweet & sour orange & spring onion sauce*

*Pan fried fillet of hake Noisette*

*cooked "à la meunière" & finished in a caper, lemon & parsley butter*

*Trofie pasta with pesto & spinach*

*with roquette & Parmesan shavings*

All above served with Chef's selection of fresh market vegetables and potatoes

### DESSERTS

*Selection of homemade desserts or*

*Christmas pudding with brandy sauce*

*a discretionary 12% service charge will be applied to this menu*

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.*

# À LA RUSSE

01753 833 009

info@alarusse.co.uk

## CHRISTMAS PARTY DINNER MENU

(available from November -23<sup>rd</sup> Dec by pre-order only)

3 Courses £25 or

£28 with a glass of Prosecco on arrival

*inclusive of Christmas novelties*

### STARTERS

**Creamy wild mushroom & tarragon soup**

*with sea salt & herb croutons*

**Crab, crayfish & avocado salad**

*dressed with creamy lemon, chives & sweet chilli dressing, grilled herb croutes*

**Pheasant & pistachio terrine**

*with red onion & Sloe gin marmalade, toasted brioche*

**Salad of buffalo mozzarella, tomato, parmaham & roquette**

*with fresh pesto & balsamic reduction (available as a vegetarian without ham)*

### MAINS

**Baked paupiette of turkey breast**

*with sausage, onion & chestnut stuffing wrapped in pancetta, w caramelized shallot & cranberry sauce*

**Flame-grilled sirloin steak**

*topped with a sauce of flamed bacon, mushroom, green peppercorns & Cognac*

**Roasted lamb rump marinated with red wine & herbs**

*served with rosemary & roast garlic jus*

**Pan-fried fillets of seabream rubbed in sea salt & oregano**

*on a creamy sorrel, spinach, white wine & tomato concasse*

**Baked fillet of cod with parsley crust**

*on a Mariniere sauce*

**Spinach & ricotta ravioli**

*in a sundried tomato & artichoke sauce, fresh parmesan shavings*

All above served with Chef's selection of fresh market vegetables and potatoes

### DESSERTS

*Selection of our homemade desserts, ice cream or*

*Christmas pudding with brandy sauce*

*a discretionary 12% service charge will be applied to this menu*

Please inform us of any allergies or special dietary requirements

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