



JAC & CO

@ A LA RUSSE

19 & 20 NOVEMBER 2017 @ 7PM

AFTER THE TOUR OF USA BACK AT A LA RUSSE FOR THE 4TH YEAR
WITH AMAZING SELECTION OF FRENCH CHANSON, THE VERY BEST
OF EDITH PIAF, EVE MONTAGNE, CHARLES AZNAVOUR ETC.

PLEASE EMAIL OR CALL US TO RESERVE

£29

3 COURSES DINNER & LIVE MUSIC

ENTRÉES

Soupe a l'oignon gratenée / French onion soup with Gruyere croutes

Fromage de chevre / Grilled goat's cheese

red onion marmalade, baby leaves

Rillettes de crab et crevettes / Crab & prawn rillettes

lime & coriander guacamole, olive oil croutes

Terrine faisan et pistache / Pheasant & pistachio terrine

spiced caramelized pears, toasted brioche

6 Escargots a la Bourguignonne / 6 Snails stuffed with garlic & herb butter

Moules Marinières / Mussels Marinier

shallots, garlic, white wine, cream & parsley

LES PLATS

Faux fillet / Flame grilled sirloin steak

(or beef fillet steak +£5)

topped with mushroom, green peppercorn & Brandy sauce, served with chips

*Blanc de poulet farci / Chicken supreme rolled with raclette & pancetta**

tomato & rosemary coulis, cornichon mirapoix

*Confit de canard / Confit of duck leg**

Morello cherry, port & orange sauce

*Filet de St Pierre / Pan fried fillets of John Dory**

on smoked salmon, chives & lemon beurre blanc

Risotto with wild mushrooms, spinach & pine nuts

parmesan shavings, side salad

**served with Chef's selection of vegetables & dauphinoise potatoes*

~ DESSERTS ~

Crème brûlée

Profiteroles with homemade ice cream & warm chocolate sauce

Tarte aux Pommes / Apple Tart

Eton mess

Fresh fruit salad

Fromage / Selection of French cheese (+3£ supplement)

served with bread (or crackers), apple & grapes

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.

