

# À LA RUSSE

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## CHRISTMAS PARTY DINNER MENU

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

3 Courses £28 or

£31 with a glass of Prosecco on arrival

*inclusive of Christmas novelties*

### STARTERS

**Roasted tomato & pumpkin soup**

*Parmesan / croutons*

**Crab & tiger prawn salad**

*crushed avocado with chilli & lime jam / baby leaves / olive oil croutons*

**Duck, pancetta, foie gras & chestnut terrine**

*quince & red onion marmalade / toasted brioche*

**Brulee goat's cheese & Serrano ham**

*beetroot & pine nut salad / raspberry vinaigrette (available as a vegetarian without ham)*

### MAINS

**Baked paupiette of turkey breast**

*wrapped in pancetta / sausage, apple & onion stuffing / Port jus / cranberry sauce*

**Flame-grilled sirloin steak**

*Roquefort & duck pate / Brandy & three peppercorn sauce*

**Slow-roasted lamb shank**

*caramelized shallots / rosemary, crushed garlic & red wine jus*

**Fillets of sole Veronique**

*blanched grapes, white wine & chives beurre blanc*

**Asparagus & ricotta ravioli**

*smoked mozzarella & tomato sauce / roquette*

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

*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.*