

À LA RUSSE

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CHRISTMAS DAY LUNCH MENU

5 COURSES £60.00

Selection of canapés on arrival

Followed by:

Roast pumpkin, tomato & caraway soup

olive oil croutons

Assiette of crab three ways :

Crab croquette / Piquant crab & avocado rillettes / Crab roulades with smoked salmon

chilli jam / lime, basil & honey vinaigrette / micro leaves

Duck, pheasant & foie gras terrine

plum, Port & juniper chutney / caramelized Cognac chestnuts / toasted brioche

Wild mushroom & smoked mozzarella strudel

roast pepper & tarragon coulis / truffle infused oil

Roast breast of turkey

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

Grilled 8oz fillet steak

grilled Portobello mushroom stuffed with Roquefort / creamy peppercorn, shallot & Brandy sauce

Slow-roasted shoulder of lamb

rosemary & garlic marinade / shallot & Merlot jus / mint & red currant jelly

Pan roasted loin of cod

grilled scallop / chervil & lemon crust / Champagne & chives beurre blanc / salmon caviar

Baked stuffed courgette fonduta & trofie pesto

baby roquette / tomato chutney

all 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.