

# À LA Russe

01753 833 009

## CHRISTMAS PARTY LUNCH

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

3 Courses £17 or

£20 with a glass of Prosecco

inclusive of Christmas novelties

### STARTERS

**Roasted tomato & pumpkin soup**

*Parmesan / croutons*

**Smoked salmon & prawn parcel**

*lemon, caper & dill mascarpone / mirepoix dressing*

**Wild mushroom & garlic tartelette**

*smoked mozzarella glaze / tomato & tarragon vinaigrette*

**Rabbit, Muscat & pistachio terrine**

*red onion & quince marmalade / toasted brioche*

### MAINS

**Turkey breast escalope paupiette**

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

**Flame-grilled minute steak**

*caramelized shallots / mushroom, peppercorn & Brandy sauce.*

**Duck leg confit**

*Gin, raspberry & thyme butter sauce*

**Pan fried fillet loin of cod**

*light tomato, white wine & spinach cream*

**Pappardelle pasta**

*roast pepper, chilli, lemon & sage / 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 £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 croutes*

**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.*