

NEW YEAR'S EVE @

A LA RusSE

5 COURSE DINNER WITH LIVE MUSIC & DJ TILL LATE

£69



MUSIC FROM KIRSTY FULLER

Taking her twist on classic songs to current cuts, with husky vocals teamed with guitar and stompbox at the start, switching to turntables as the celebrations go on. You are in for a great mixture of old favourites & new songs to add to get the party flowing

FOOD & DRINKS FROM A LA RusSE



NEW YEAR'S EVE MENU

Amuse-bouche on arrival followed by:

Porcine & tarragon soup

herb & parmesan croutes

Tiger prawn & crab salad

crushed piquant avocado / Cognac & truffle perfumed Marie-Rose sauce / caviar crostini

Duck & hazelnut terrine with foie gras macaroon

Quince jam / cornichon / brioche

Goat's cheese croquettes

beetroot, pumpkin seed & orange salad / sweet basil vinaigrette

Flame-grilled 8oz fillet steak

Roquefort stuffed mushroom fritter / green peppercorn, shallot & Cognac sauce

Slow-roasted lamb shoulder

mint & red currant jelly / red wine & rosemary jus

Pan fried fillet of halibut

grilled garlic slipper lobster / Champagne & chervil beurre blanc

Supreme of cornfed chicken

baby leeks wrapped on pancetta / creamy butternut squash veloute / toasted pine nuts

Ricotta & spinach ravioli with buratta

lemon, thyme & Muscat sauce / Parmesan shavings

all served with French beans, courgettes frits and dauphinoise potatoes

Selection of dessert or cheese

Café gourmand / Coffee (or tea) with petit fours

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.