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CHRISTMAS DAY LUNCH MENU

5 COURSES £70.00

Amuse-bouche selection on arrival

Followed by:

Roast tomato & rosemary soup

sweet basil crème fraîche / garlic ciabatta croutons

Seafood platter

*Crab & lobster croquette / Smoked salmon with avocado mousse / Marinated tiger prawns
chilli jam / homemade tartar sauce / lemon*

Terrine Royale: layers of pheasant, venison, foie gras & wild boar

quail egg / piquant apple chutney / toasted petit brioche

Wild garlic mushroom & smoked mozzarella tartlette

capers & sun blushed tomato dressing / baby leaves

Roast breast of turkey

with chestnut and bacon stuffing / crushed cranberry sauce / caramelized shallot & red wine jus

Slow-roasted lamb shank marinated with rosemary & garlic

bittersweet Port & red currant jus / mint jelly

Grilled 8oz fillet steak

grilled mushroom stuffed with duck pate / green peppercorn & Cognac sauce / pommes Parisienne garnish

Pan roasted supreme of halibut

scallop & prawn brochette / Champagne, chives & lemon beurre blanc

Roast aubergine & feta roulades with fig, pine nut & chilli spaghetti

pomegranate / charred padron peppers / roquette

all served with a selection of fresh market vegetables and roast potatoes

Christmas pudding with brandy sauce

or our Christmas day dessert selection

Mince pies / coffee / tea

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.