

À LA RUSSE

01753 833 009

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CHRISTMAS PARTY DINNER MENU

(available from November -23rd Dec by pre-order only)

3 Courses £29

inclusive of Christmas novelties

STARTERS

Spice-roasted butternut squash & sweet potato soup

pesto croutons

Crab duo : piquant rillettes & crab croquette

crushed avocado / chilli jam

Duck, orange & hazelnut terrine

plum & mulled wine chutney / toasted brioche

Wild mushroom, crispy pancetta, potato & Reblochon tartlette

cornichon, tomato & tarragon dressing (available as a vegetarian without pancetta)

MAINS

Baked paupiette of turkey breast

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

Flame-grilled sirloin steak

piquant smoked cheese & garlic pâté / tomato, rosemary & roast garlic sauce

Slow-roasted lamb shank

caramelized shallots / rosemary, crushed garlic & red wine jus

Supreme of cod

pea shoots crumb crust / lemon, caper & beetroot beurre blanc

Pea & shallot ravioli

white asparagus, caramelized apple & sage 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.

À LA RusSE

01753 833 009

CHRISTMAS PARTY LUNCH

(available November-23rd Dec by pre-booking only)

3 Courses £18

or 22£ with a glass of Prosecco

(inclusive of Christmas novelties)

STARTERS

Spice-roasted butternut squash & sweet potato soup

pesto croutons

Duck, prune & Cognac pate

chutney / toast

Salad a la Russe

smoked salmon / crab stuffed egg / capers / spring onion / dill dressing

Grilled goat's cheese & beetroot salad

baby leaves / raspberry vinaigrette

MAINS

Turkey breast escalope paupiette

sage, apple & onion stuffing / Port jus / cranberry sauce

Beef a la Bourguignon

slowly cooked in red wine sauce with lardons, shallots & mushrooms / with braised vegetable rice

Supreme of chicken

crushed grapes, brie & thyme beurre blanc

Grilled fillet of hake

stir-fried vegetables with orange, lemon, sesame & chilli

Wild mushroom, potato, sun blushed tomato & mozzarella filo parcel

roast pepper, thyme & capers sauce

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

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