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CHRISTMAS DAY LUNCH MENU

5 COURSES £71.00

Amuse-bouche selection on arrival

Followed by:

Roasted butternut squash & tomato soup

roast garlic & rosemary croutons

Seafood assiette

Prawn & lobster croquette / Salmon Gravavlax / Piquant crab rilette

Pressed pork belly, chorizo & green pea terrine

quail egg / pickled shallots & mushrooms / tomato & tarragon relish / olive oil croutes

Camembert & cranberry tartlette

crispy pancetta / balsamic & citrus dressing / mixed baby leaves (also available as vegetarian)

Roast breast of turkey

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

Grilled 8oz fillet steak

peppercorn, tomato & Cognac jus / garlic mozzarella fritters

Lamb shank Bourguignon style

slowly cooked in red wine sauce with shallots, lardons, mushrooms & rosemary & thyme

Pan roasted supreme of halibut

langoustines & scallop / Champagne & langoustine bisque

Spinach roulade with halloumi & char-roasted peppers

creamy beetroot, lemon & chives sauce

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.