

À LA RusSE

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CHRISTMAS PARTY MENU

Lunch 24£ / Dinner £30

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

inclusive of Christmas novelties

STARTERS

Wild mushroom, tarragon & mascarpone soup

rosemary & olive oil croutons

Prawn assiette: Crushed avocado with prawn cocktail & prawn croquette

Aioli / baby leaves / lemon & honey dressing

Pheasant, venison, duck & cranberry terrine

pear & apricot chutney / quail egg / toasted brioche

Wild mushroom & Emmental crêpes

Sun-blushed tomato dressing

MAINS

Baked paupiette of turkey breast

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

Pan roasted lamb rump

garlic, pine nut & thyme crust / tomato, red wine & rosemary sauce / mint jelly

Flame-grilled ribeye steak

green peppercorn, baby shallots & Brandy sauce

Cod loin Teriyaki

stir-fried bean sprouts & courgettes with black sesame

Sweet potato gnocchi

caramelized pear, Taleggio, lemon & thyme sauce

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.