

# A LA RUSSE

## CHRISTMAS DAY LUNCH MENU

5 COURSES £74.00

*Amuse-bouche selection on arrival followed by choice of:*

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*Roasted butternut squash & tomato soup*

*sea salt & rosemary croutons*

*Wild mushroom cocotte*

*garlic, shallot & Cognac sauce, Emmental & Gruyère glaze*

*Salmon à la Russe*

*vodka & dill cured salmon gravadlax, poached salmon rilette, keta caviar, rye bread*

*Chicken, smoked duck & pancetta terrine*

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

*Potato gnocchi with caramelized apples & Taleggio*

*sweet basil & lemon sauce*

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*Roast breast of turkey*

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

*Fillet steak Rossini*

*duck, foie gras, Cognac & chestnut pate, crispy croute, creamy Madeira sauce, truffle infused oil*

*Lamb shank a la Bourguignonne*

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

*Pan roasted supreme of halibut*

*crab rouille / Champagne & langoustine bisque*

*Spinach roulade with halloumi & char-roasted peppers*

*beetroot, lemon & chives sauce*

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

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*Christmas pudding with brandy sauce or our Christmas day dessert selection*

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*Mince pies, Coffee or 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.*