

CHRISTMAS PARTY MENU @ À la Russe

LUNCH 25€ / DINNER 31€

(available from November -23rd Dec by pre-order only, inclusive of Christmas novelties)

STARTERS

*Roasted butternut squash, sweet potato & rosemary soup
crème fraîche*

*Prawn, poached & smoked salmon cocktail
orange segments, Marie Rose with Cognac, olive oil crostini*

*Vegan pea & shallot ravioli
caramelized apples, pomegranate reduction, baby leaves*

*Chicken, chorizo & pistachio terrine
piquant pineapple & Bourbon chutney / toasted baguette*

Ficelle Picarde gratin

pancake stuffed with wild mushrooms, cured ham & glazed with Gruyere sauce (available as vegetarian)

MAINS

*Turkey breast Wellington
rolled with duck & chestnut pate & baked in puff pastry, Port jus, crushed cranberry sauce*

*Flame-grilled sirloin steak "au poivre"
green peppercorn, baby shallots & Brandy sauce*

*Slow roasted lamb shank
tomato, red wine & rosemary sauce / mint & red currant jelly*

*Fillets of sole Veronique
creamy Vermouth, lemon & thyme veloute with grapes*

*Orzo pasta Provençale
with grilled courgettes, peppers, olives, tomato sauce with basil & Pecorino*

All above served with Chef's selection of fresh market vegetables and potatoes

SELECTION OF DESSERTS OR CHRISTMAS PUDDING

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.