

# À LA RUSSE

## SAMPLE SET MENU A

(available for groups of 7 or more, pre-booking required)

£33

### HORS D'OEUVRE

Selection of hors d'oeuvre to share:

Prosciutto, Chef's pate, chorizo, crispy fried baby squid & whitebait, olives, grilled Mediterranean vegetables marinated with garlic, lemon & olive oil, grilled goat's cheese croutes, freshly baked bread

### LES PLATS / MAINS

Faux fillet / Grilled sirloin steak

garlic mushroom, Brandy & peppercorn sauce

Supreme de poulet / Chicken supreme rolled with pancetta, lemon & thyme

toasted pine nuts / creamy tomato sauce

Fillets de bar / Pan-seared fillet of seabass Vierge

chilled sauce of roasted tomatoes, capers, basil & lemon / baby leaves garnish

Creole marinated swordfish steak / Steak d'espardon

mango, lime & tomato salsa, piquant guacamole

Chilli à la Russe

our own recipe chilli of pork, beef & chorizo served with rice, crème fraîche, spring onions & cheese

Penne pasta with crushed peas, brie, lemon & basil

(other vegetarian alternatives are available)

All served with Chef's selection of vegetables & potatoes

### SELECTION OF HOMEMADE DESSERTS

a discretionary 12% gratuity will be added to your 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.

# À LA Russe

## SAMPLE SET MENU B

(available for groups of 7 or more, pre-booking required)

£38

### ENTREES

*Soupe du jour / Soup of the day*

*Crab salad with avocado & mango / Salade de crabe*

*piquant lemon dressing, mango coulis, baby leaves*

*Croquettes de canard / Croquettes of pulled duck, sweet potato & spring onion*

*chilli jam / orange & baby leaves salad*

*Tiger prawn tails cooked with garlic, parsley & white wine / Crevettes à l'ail*

*lemon & spring onions*

*Soufflé de chevre / Goat's cheese souffle*

*quince & Muscat confiture, apple salad, fig crispbread*

### LES PLATS / MAINS

*Filet de bœuf / Fillet steak*

*green peppercorn, caramelized shallot & brandy sauce / pommes allumettes garnish*

*Jarret d'agneau / Lamb shank*

*rosemary & Port demi-glace / mint & redcurrant jelly*

*Chicken breast stuffed with halloumi, lemon & pine nuts / Blanc de poulet farci*

*orange emulsion, pomegranate, spring onions*

*Halibut supreme « a la Meuniere » / Suprême de flétan*

*sauce of scallops, grapes, chives & Champagne*

*Chilli à la Russe*

*our own recipe chilli of pork, beef & chorizo served with rice, crème fraîche, spring onions & cheese*

*Porcine mushroom, crushed peas & thyme risotto*

*pine nuts / baby roquette / Parmesan shavings*

All served with Chef's selection of vegetables, potatoes & fries

### SELECTION OF DESSERTS OR CHEESE

a discretionary 12% gratuity will be added to your bill

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