NEW YEAR'S EVE @ A LA RUSSE

4 COURSE DINNER £65



ENTRÉES / STARTERS

French onion soup

Fritto Misto & samphire tartare

prawns, monkfish goujons, squid, crab & lobster croquette

Foie gras & Sauternes crème brûlée

sweet & salty pumpkin jam, toasted brioche

Poached pear, Roquefort mousse & mulled wine jelly

baby leaves & honey

Duck, guineafowl & cranberry terrine

spiced pear chutney, toasted baquette

Pan-seared scallops & crab spaghetti

lemon, garlic & chilli sauce

LES PLATS / MAINS

Flame-grilled fillet steak Rossini style
garlic croute, duck & Cognac pate, Marsala sauce

Guineafowl supreme Chasseur style
caramelized shallots, lardons, tomato concasse & mushrooms in Bordeaux wine sauce

Monkfish, prawns & chorizo cassoulet
slowly cooked with mirepoix of vegetables & beans in a tomato, wine & mixed herb sauce

Slow roasted lamb shank Bordelaise
red wine, rosemary, shallot & cracked pepper jus

Supreme of chicken with chorizo & garlic butter
sweet potato veloute

Pan fried fillet of halibut
Champagne, scallop & chives beurre blanc

Wild mushroom & truffle ravioli
girolle & shallot sauce

ALL SERVED WITH SELECTION OF VEGETABLES & TRUFFLE FRENCH FRIES

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Selection of desserts or cheese

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Café gourmand / Coffee (or tea) with Petit Fours

a discretional 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.