

CHRISTMAS DAY LUNCH at A la RUSSE

5 COURSES £81.00

Amuse-bouche selection on arrival followed by choice of:

French onion soup

Gruyère glazed herb croute

Smoked salmon, crab rillettes & keta caviar

dill vinaigrette, creme fraiche, capers, cucumber & shallot brunoise

Goat's cheese & honey roasted beetroot tartlet

balsamic reduction, truffle honey & lemon dressed salad

Crayfish & avocado cocktail

Limoncello perfumed Marie-Rose, rye bread croutons

Venison, wild mushroom & foie gras terrine

blackberry, Gin & red onion chutney, apple & honey walnut salad, brioche

Roasted breast of turkey

chestnut and bacon stuffing, chipolata, crushed cranberry sauce, caramelized shallot & red wine jus

Fillet steak Rossini

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

Lamb shoulder stuffed with rosemary & garlic

slow-roasted & served with red currant, Port & mint jus

Duo of halibut & lemon sole

prawn & lemon beurre blanc with saffron

Moroccan spiced roasted vegetables with almonds & crumbled feta

lemon, thyme & olive oil couscous

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

Christmas pudding with brandy sauce or our Christmas day dessert selection followed by

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.