

CHRISTMAS PARTY MENU @ À la Russe

LUNCH 36€ / DINNER 43€

(available Monday to Friday in December by pre-order only)

STARTERS

Tomato & rosemary soup

garlic, sea salt & olive oil crouton

Crayfish & avocado gratin

creamy shallot & white wine Mornay sauce, persillade crust

Venison, black pudding & wild mushroom terrine

spicy apple & cider chutney, cornichon & toasted baguette

Beetroot, caramelized pears, Serrano & buffalo mozzarella salad

pine nuts, truffle & honey dressing (also available as vegetarian)

MAINS

Roasted turkey escalope rolled with pancetta & cranberries

Port, caramelized shallot & thyme jus, crushed cranberry sauce

Confit of duck leg à l'Orange

glazed with orange, brandy & Grand Marnier sauce & pink peppercorns

Garlic-roasted lamb rump

with mixed mushroom, tarragon & Dijon sauce

Baked fillet of cod

prawn, chives & lemon beurre blanc

Butternut squash & sage ravioli

lemon & white wine cream, honey walnuts & 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 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.