

NEW YEAR'S EVE @ A LA Russe

4 COURSE DINNER €60



ENTRÉES / STARTERS

French onion soup

Foie gras & Muscat crème brûlée
quince jelly, toasted fruit bread

Pan-seared scallops wrapped in pancetta
pea puree, keta caviar on Melba toast

Crab 3 ways: croquette, bisque & piquant rillettes
with Aioli, chilli jam & crostini

Twice baked gruyere cheese souffle
red onion marmalade, honey glazed pecan nuts, lemon dressed baby leaves

Salad of smoked duck & caramelized pears with burrata
truffle infused honey & lemon vinaigrette

LES PLATS / MAINS

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

*Pan roasted duck breast
Grand Marnier & kumquat butter sauce, pine nut & almond brittle*

*Monkfish medallions with tiger prawns
cooked in lightly spiced tomato, lemon & basil cream*

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

*Supreme of chicken roasted with Chanterelle mushrooms, garlic & thyme
celeriac puree, Madeira jus*

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

*Butternut squash & sage tortellini
lemon & crushed peas sauce, torn buffalo mozzarella, crispy apples*

ALL SERVED WITH FRENCH BEANS, GLAZED CARROTS AND DAUPHINOISE POTATOES

Selection of desserts or cheese

Café gourmand / Coffee (or tea) with Petit Fours

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.