

# À LA RUSSE

(both menus are available for groups of 7 or more, pre-order is required)

## SET MENU A

£39

### 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 Filet / Grilled sirloin steak*

*charred shallot, Brandy & peppercorn sauce*

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

*toasted pine nuts / creamy tomato sauce*

*Lamb rump Bordelaise / Croupion d'Agneau Bordelaise*

*pan-roasted & served with sauce of red wine, shallots, garlic & rosemary*

*Supreme of salmon / Supreme du saumon*

*prawn, dill & white wine beurre blanc*

*Fettucine with wild mushrooms, garlic & parmesan*

*(other vegetarian alternatives are available)*

*All served with Chef's selection of vegetables & potatoes*

### SELECTION OF HOMEMADE DESSERTS

*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 SET MENU B

€45

## ENTREES

*Soupe du jour / Soup of the day*

*Smoked duck, duck terrine & whipped Roquefort / Assiette de canard  
poached pear, shallot & Muscat marmalade, toasted brioche*

*Crab & lobster croquettes & Thai salad / Croquettes de crabe et homard  
salad dressed with coconut, lime, chilli & peanuts*

*Half a Camembert baked with rosemary / Camembert roti  
garlic crostini, salad leaves dressed with honey vinaigrette*

## LES PLATS / MAINS

*Grilled ribeye steak / Entrecote de bœuf  
green peppercorn, caramelized shallot & brandy sauce*

*Lamb shank Bordelaise / Jarret d'agneau*

*slowly roasted & finished with red wine, rosemary, garlic & caramelized shallot jus*

*Halibut supreme, scallops & petit pois / Flétan St Jacques  
garden peas veloute with scallops*

*Chicken supreme with wild garlic wild mushrooms / Poulet aux champignons  
creamy Madeira sauce*

*Butternut squash & sage ravioli  
light tomato & basil cream. 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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