

# 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*

*Fillet of seabream / Fillet daurade*

*prawn, tomato & basil sauce*

*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*

*Rabbit, pistachio & prune terrine / Terrine du lapin*  
*spiced apple chutney, toasted sourdough baguette*

*Grilled goat's cheese, beetroot & rhubarb / Salade du chevre*  
*on brioche toast, balsamic glazed beetroot, rhubarb & Cassis compote*

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

*Prawn & avocado cocktail, Bloody Mary sauce / Crevettes au Bloody Mary*  
*spiced tomato, vodka & celery Marie Rose, rye croutons & lemon*

## 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*  
*petit pois veloute with scallops*

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

*Vegan pea & shallot ravioli*  
*light tomato & basil sauce*

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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