French Jazz & Retro

Murielefrenchsinger.com

A la Russe Restaurant
Windsor
Sunday 15th of February
from 7pm

3 courses - £51

Basket of freshly baked bread & butter on arrival

ENTRÉES / STARTERS

Wild mushroom & tarragon soup

Prawn & avocado cocktail with blood orange / Crevettes et avocat

Limoncello perfumed Marie-Rose, blood orange segments

Crab & lobster croquettes & Asian slaw / Croquettes de crabe et homard

dressed with ginger, lime, soy, sesame & spiced honey

Smooth duck foie gras & Armagnac pate / Pâté du chef

toasted brioche, sweet & salted hazelnuts, apple & pear chutney

Figs, grilled goat's cheese & Parma ham / Chevre et figues

warm glazed figs, quince & pear jam, spiced honey walnuts (available as vegetarian)

Celeriac & apple remoulade, smoked chicken & avocado / Remoulade

remoulade, smoked chicken & avocado mousse

LES PLATS / MAINS

Duck breast, Morello cherries & Grand Marnier / Maigret de canard

Morello cherry, Grand Marniere & orange sauce

Sirlion steak "au poivre" / Faux filet de boeuf au poivre (or fillet +£10)

grilled, with cracked black pepper, green peppercorn & Brandy sauce

Chicken supreme roasted with truffle butter / Blanc de poulet

sauce Soubise & pine nuts

Venison steak, caramelized apples & Camembert / Steak de chevreuil

Flamed grilled rare, caramelized apples, creamy Camembert & Calvados sauce

Lamb shank Bordelaise / Jarret d'agneau

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

Cod & tiger prawns Provencal / Cabillaud Provençal

light tomato, garlic, white wine & fresh herbs sauce with olives & lemon

Wild mushroom & pine nut risotto

All served with Chef's selection of vegetables & pommes dauphinoise

Followed by our selection of desserts or cheese

a discretional 12% gratuity will be added to your bill