

# On the Festive menu at Russell's

## **Canapes**

*Goat's cheese and fig crostini*

*Mushroom Lifafa*

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## **Seared scallops**

*Smoked salmon fritters, pickled fennel and radish*

## **Duck and pork terrine**

*Orange and onion marmalade, warm brioche*

## **Twice baked Connage gouda cheese souffle (n)**

*Heritage beetroot and walnut salad*

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## **Roast Perthshire pheasant**

*Chestnut stuffing, parsnip puree, black pudding and apple*

## **Slow cooked short rib of beef**

*Shallot tatin, spinach and watercress puree, roasted root vegetables, red wine sauce*

## **Baked cod**

*Prawns and mussels, carrot and courgette paradelle, white wine cream sauce*

## **Aubergine schnitzel**

*Roasted and breaded, aubergine caponata, red pepper ketchup, mint yogurt*

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## **Russell's Christmas pudding (n)**

*Brandy crème anglaise, candied fruit vanilla ice cream*

## **Roasted pineapple**

*Lime crumble, coconut ice cream*

## **Ricotta Cannoli (n)**

*Sicilian pastry, pistachio and cardamon cream, poached pear*

## **Selection of cheese and biscuits**

*Fruit, nuts and chutney*

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## **Filter coffee and tea**

£45.00 per person



RUSSELL'S