

NEW YEAR AT
The Russell Hotel

St. Andrews

Amuse Bouche



STARTER

Confit Duck & Foie Gras Terrine, spiced plum chutney, orange brioche
Salmon Tartare with Textures of Beetroot, herbs, lemon oil, anchovie, croutons
Whipped Goats Cheese Mousse, truffle, honey, cranberry, hazelnut tuilles



MAIN

Roasted Loin of Venison, cabbage, currants, sweetbreads, baby veg, rosemary jus
Pan Fried Halibut, artichoke, kale, lemon pommes puree, mussel & saffron veloute
Chargrilled Rump of Beef, fondant potato, spinach, creamed shitake, roasted garlic, jus
Sage & Ricotta Gnocchi, broccoli, watercress, parmesan, curry oil



Pre-dessert



DESSERT

Vanilla & Tonka Bean Crème Brulee, marshmallow, hazelnut ice cream
Dark Chocolate Tart, kirsch cherries, white choc ice cream, candied orange
Trio of Fine Scottish Cheeses, quince, truffle honey, water biscuits, grapes



5 Course New Years' Eve Dinner £49.50
(menu may change subject to availability)

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