

CHRISTMAS AT
The Russell Hotel

St. Andrews

DINNER

AMUSE BOUCHE

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TO START

Whipped Goats Cheese Mousse

Truffle, honey, red onion, beetroot, brioche

Roasted Sweet Potato & Parsnip Soup

Curry, parsnip crisp, crème fraîche

Crab, Shrimp & Smoked Salmon Cocktail

Marie-rose sauce, baby gem, cucumber & basil

The Russell Mussels

Coconut milk, lemongrass, chilli, coriander, white wine

Duck Liver & Grand Marnière Parfait

Cranberry & plum chutney, soda bread

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MAINS

Traditional Angus Roast Turkey

Leg & thigh bon-bons and all the festive trimmings.

Slow Roasted Ayrshire Pork Belly

Red cabbage, pont-neuf potato, treacle and star anise reduction

Pan Seared Fillet of Salmon

Jerusalem artichoke, curly kale, mussel & saffron velouté

Chargrilled Rump of Scotch Beef

Roasted vegetables, goose fat potatoes & a red wine jus (£6.50 Supplement)

Roasted Root Vegetable, Mushroom & Lentil Wellington

Blue cheese, leeks, buttered potatoes

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PRE DESSERT

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TO FINISH

Chefs Homemade Christmas Pudding,

Brandy Sauce

Dark Chocolate, Vanilla & Mascarpone Cheesecake,

White Chocolate & Baileys Mousse

Iced Nougat Parfait

Cherries in kirsch, toasted nuts, mulled wine jellies

Apple, pear & Cranberry Crumble,

Cinnamon ice cream

Duo of Fine Scottish Cheeses

Fruit Chutney, Grapes and Oatcake

3 Course Festive Dinner £28.50

(menu may change subject to availability)

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