

CHRISTMAS AT
The Russell Hotel

St. Andrews

LUNCH

TO START

Whipped Goats Cheese Mousse,
Truffle, honey, red onion, beetroot, brioche

Roasted Sweet Potato & Parsnip Soup
Curry, parsnip crisp, crème fraiche

The Russell Mussels
Coconut milk, lemongrass, chilli, coriander, white wine

Duck Liver & Grand Marnier Parfait,
Cranberry & plum chutney, soda bread

MAINS

Traditional Angus Roast Turkey
Leg & thigh bon-bon's 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 (£4.50 Supplement)

Roasted Root Vegetable, Mushroom & Lentil Wellington,
Blue cheese, leeks, buttered potatoes

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

Duo of Fine Scottish Cheeses
Fruit Chutney, Grapes and Oatcakes

3 Course Festive Lunch £19.50
(menu may change subject to availability)
E: enquiries@russellhotelstandrews.co.uk
W: www.russellhotelstandrews.co.uk

