

CHRISTMAS AT  
*The Russell Hotel*



St. Andrews

DINNER

TO START

**Steamed Shetland Mussels**

Chives, Saffron, White Wine, Arran Mustard

**Eden Mill Gin & Beetroot Cured Salmon**

On An Oatmeal Toast, Celeriac and Apple Slaw, Horseradish Cream

**Duck Liver & Grand Marnier Parfait**

Spiced Pear Chutney, Calvados Poached Apricot, Toasted Brioche

**The Russell's Goats Cheese 'Baubles'**

Orange, Clove & Star Anise Reduction, Chicory, Poached Pear

**Roasted Butternut Squash Veloute**

Parsnip crisps and Watercress Pesto

MAINS

**Seared Fillet of Hake**

Black Olive Crust, Winter Greens, Roast Garlic Mash, Salsa Verde

**Roast Breast of Angus Turkey**

Herbed Bacon & Leek Stuffing, Kilted Chipolatas, Goose Fat Roasties, Honey Glazed Veg, Cranberry Relish

**Chargrilled Loin of Venison**

Venison Cottage Pie, Haggis Sausage Roll, Mulled Wine Red Cabbage, Carrot Puree, Dauphinoise Potatoes

**Braised Ox Cheek**

Bourguignon, Pomme Puree, Red Wine & Rosemary Reduction, Sprouts Almondine

**Strathdon Blue Cheese & Puy Lentil Strudel**

Beetroot & Cranberry Jam, Roast Chestnuts, Sage Pesto, Winter Greens

**Scott Brothers Scotch Beef from the Chargrill - Ribeye 8oz. (Suppl. - £6.50)**

Roasted Plum Tomato, Steak Mushroom, Onion Rings, Peppercorn & Brandy Butter

SIDE DISHES £3.00

Red Cabbage, Winter Greens, Chunky Chips, Rosemary Buttered Baby Potatoes & Sprouts

TO FINISH

**The Famous Russell's Sticky Toffee Pudding**

Festive Butterscotch sauce, Salted Caramel Ice Cream

**Espresso Pana Cotta**

White Chocolate & Coffee Ice Cream, Praline Mousse, Hazelnut Crumble

**Traditional Homemade Christmas Pudding**

Rum & Raisin Ice Cream, Brandy Sauce

**Trio of Fine Scottish Cheeses**

Pickled Walnut, Quince, Grapes and Oat Cakes

**3 Course Festive Dinner £28.50**

(Menu may be subject to change due to availability)

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