

CHRISTMAS AT
The Russell Hotel



St. Andrews

LUNCH

TO START

Steamed Shetland Mussels

Chives, Saffron, White Wine, Arran Mustard

Confit Chicken & Pheasant Terrine

Spiced Pear Chutney, Toasted Brioche

The Russell's Goats Cheese 'Baubles'

Orange, Clove & Star Anise Reduction, Chicory, Hazelnut, 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

Haunch of Venison Casserole

Rosemary, Shallots, Port, Braised Cabbage, Dauphinoise Potatoes, Sprouts Almondine

Strathdon Blue Cheese & Puy Lentil Strudel

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

Scott Brothers Scotch Beef from the Chargrill Rib-eye 8oz (suppl. £6.50)

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

TO FINISH

The Famous Russell's Sticky Toffee Pudding

Festive Butterscotch sauce, Salted Caramel Ice Cream

Cherry & Vanilla Bakewell

Frozen Cinnamon Yoghurt, Cherries in Kirsch

Traditional Homemade Christmas Pudding

Rum & Raisin Ice Cream, Brandy Sauce

Duo of Fine Scottish Cheeses

Fruit Chutney, Grapes and Oat Cakes

3 Course Festive Lunch £19.50

(Menu may change subject to availability)

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