

1st-22nd December 2017

*The Russell Hotel*  
*Festive 5 Course Dinner Menu*

*Amuse Bouche*

*First Course*

**Whipped Goats Cheese Mousse**, truffle, honey, red onion, beetroot, brioche  
**Roasted Sweet Potato & Parsnip Soup**, curry, parsnip crisp, crème fraiche  
**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 Marnier Parfait**, cranberry & plum chutney, soda bread

*Second Course*

**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 veloute  
**Chargrilled Ribeye of Scotch Beef**, roasted vegetables, goose fat potatoes & a red wine jus (£6.50 supp)  
**Roasted Root Vegetable, Mushroom & Lentil Wellington**, blue cheese, leeks, buttered potatoes

*Pre-Dessert*

*Third Course*

**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  
**Selection of Fine Scottish Cheeses**, fruit chutney, grapes and oatcakes

*5 Course Festive Dinner £28.50*

*(menu may change subject to availability)*

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