

1st-22nd December 2017

The Russell Hotel
Festive Lunch Menu

First Course

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

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 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

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

Duo of Fine Scottish Cheeses, Fruit Chutney, Grapes and Oatcakes

3 Course Festive Lunch £19.50

(menu may change subject to availability)

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