

CHRISTMAS AT  
*The Russell Hotel*

3<sup>rd</sup> December – 23<sup>rd</sup> December

**Festive Lunch Menu**



TO START

Hot Smoked Salmon, crème fraiche, pickled cucumber, dill

Chicken Liver, Juniper and Pistachio Terrine, mulled wine jelly, apple and blackberry chutney

Steamed Shetland Mussels, thistly cross cider, thyme, shallots and garlic

Whipped Goats Cheese Salad, dates, apple, candied walnuts, cranberry

Chef's Festive Soup of the Day, root vegetable crisps and home baked bread



MAIN

Grilled Coley Fillet, rarebit, creamed leeks and bacon, arran mustard dressing, pommes puree

Traditional Roast Angus Turkey Breast, apricot and pistachio stuffing, pigs in blankets, parsnips, sprouts, goose fat roasties, turkey jus

Venison and Black Pudding Pie, shortcrust pastry, braised red cabbage, truffle and parmesan mash

Pumpkin and Sage Gnocchi, roasted squash, spinach, hazelnuts, garlic, shallots, pumpkin seeds, crispy sage

Char-grilled 8oz Ribeye Steak, roast mushroom and tomato, chunky chips (suppl. £9.5)



DESSERT

Festive Trifle, clementine curd, pistachio, almond, whipped cream

Traditional Christmas pudding, brandy sauce & rum and raisin ice cream

Warm Peanut Butter Brownie, salted caramel ice cream, chocolate sauce

Fine Scottish cheeses, grapes, chutney, & Arran oaties (Suppl £4.5)

**2 Course Festive Menu £19.95**

**3 Course Festive Menu £24.95**



**If you have any allergies or intolerances to any ingredients on our menu please speak to your server.**