

Valentines Day

14th February 2017 Lunch and Dinner

Amuse Bouché

A warm Essence of Wild Mushroom and Truffle Broth

Scottish Salmon & Sweetcorn Fish Cakes,
Wild Rocket Leaves served with Lemon and Black Pepper
Mayonnaise

Or

Pressed Smoked Chicken and Leek Terrine with Green Pepper
Corns, Grain Mustard Seed Dressing, Micro Herbs and Warm
Toasted Brioche

Or

Caramelised Shallot Onion and Pear Tart Fine Topped with
English Goats Cheese, Baked and Served with Citrus Dressed
Leaves

Gin and Tonic Sorbet

Prime 28 day Aged Fillet Steak, Potato and Parsnip Herb
Rosti, Sauté Spinach, Wild Mushroom and Madeira Jus

Or

Corn Fed Chicken Supreme, Stuffed with Sundried Tomato
Farce, Wrapped in Parma Ham, Pommes Dauphinoise,
Creamy Velouté

Or

Tempura Battered Cod Loin, Minted Pea Puree,
Triple Cooked Fat Chips, Home Made Tartar Sauce

Or

Creamy Asparagus and Butternut Squash Risotto Topped with
Mizuna and Watercress Salad, Roasted Pepper Coulis

All the above served with Seasonal Vegetables and New
Potatoes

Assiette of Desserts to Share

Strawberry Crème Brûlée, Vanilla Shortbread,
Milk Chocolate Parfait, White Chocolate Ice Cream,
Apple Tart with Clotted Cream

Tea & Coffee with Homemade Petit Fours

Lunch £37.95 and Dinner £47.95 per Head

[+ 10% suggested service charge on the final bill]



Jazz Night

2nd March 2017



Pea Watercress and Potato Soup with a Pepper Cream

Or

Potted Lamb Rilette, Pickled Celeriac, Home-Made Piccalilli,
Mini Toasts

Or

Russells House salad

[Mixed Leaves, Crayfish Tails, Blue Cheese, Toasted Almonds,
Cherry Tomatoes bound with a Sweet Balsamic Dressing]

Or

Russell's Seafood Platter

36hr Smoked Salmon, Crayfish, Prawns, Marie Rose Sauce,
Mixed Leaves

Steak and Ale Pie, Crisp Pastry Top, Chantenay Carrots, Mash
Potatoes

Or

Butter Roasted Chicken Supreme, Wrapped in Parma Ham,
Garlic Pommes Sauté, Light Jus

Or

Seared Sea Bass Fillets sat on a Coriander Crushed Potato
Cake, Sauté Spinach and Vanilla Velouté Sauce

Or

Caramelised Red Onion, Pepper & Cherry Tomato Tarte Tatin,
Topped with Brie and Served with Citrus Dressed Leaves

All the above Served with a Selection of Seasonal Vegetables

Classic Vanilla Crème Brûlée with Shortbread Biscuits

Or

Zesty Lemon Tart, Crème Fraîche

Or

Rich Triple Chocolate Brownie with
Vanilla Pod Ice Cream & Chocolate Sauce

Or

Russells Cheese Plate with House Chutney, Grapes,
Celery & Savoury Biscuits

Coffee or Tea & Home-Made Chocolates

£28.95 per head

[+ 10% suggested service charge on the final bill]

Please Take Me Home!



russells
restaurant

Winter / Spring 2016/2017

AFFORDABLE EXCELLENCE
IN LUXURY SURROUNDINGS



Bell Street
Great Baddow
Chelmsford
Essex
CM2 7JR
01245 478484

: www.russellsrest.co.uk

email: russellsrestaurant@hotmail.com

All bookings subject to Russells
terms & conditions

Theme Nights

2016

Thursday 17th November Beau Jolly Night Great Fun with a French themed menu and Drinking the New Beaujolais Wine, Ill be driving to collect the wine myself.

£29.95 Per Head

2017

Thursday 26th January Robert Burns Dinner Enjoy a Scottish Themed Dinner.

£28.95 Per Head

Tuesday 14th Valentines Lunch and Dinner Celebrate with your Love Ones in Style @ Russell's will even take care off the flowers, just give us a call 01245-478484

Lunch £39.95

Dinner £47.95 Per Person

Thursday 2nd March Traditional Jazz Night

Jazz Night with a 4 Course dinner.

£28.95 Per Head

Sunday 26th March Mothers Day

Lunch or Dinner only £32 Per Person

Children Under 10 £16 Per Child

Thursday 27th April Guinea Pig Night

This evening is not to be missed; you are our guinea pigs for the night, tasting/sampling new summer dishes designed by our master chefs

Only £29.00 per person

26th May Greek Night

"Summer" here we come, Slow roasted Kelftico, what else could you ask for on this great Greek Evening, Sit back listen to the sound of Greece while enjoying this great menu

£27.95 per person

Please see web site for full details or ask a member of my team
www.russellsrest.co.uk

Beaujolais Nouveau

17th November 2016



Traditional French Onion Soup with a Emmental Cheese Crouton

or

French Twice Baked Cheese Soufflé, Chilli Onion Jam and a Mixed Leaf Salad

or

Pan Fried Frogs Legs with a Provencal Sauce Topped with Crumb and Grilled

or

Moules Mariner



Fresh Mussels Steamed in French Crisp Dry Wine, Onions, Garlic & Fresh Herbs, Finished with Double Cream

Pan Baked Chicken Supreme with a Coq au Vin Sauce and Creamy Dauphinoise Potatoes

or

Boeuf Bourguignon, Spring Onion Pommes Puree, Honey Glazed Chantenay Carrots

or

Fish and Potato Bake 'Bouillnade' Traditional Recipe from Languedoc Mixed Fish Pie Topped with Sliced Potatoes and Baked

or

Red Onion and White Onion Tart Tatin, Rocket Leaves, Buttered New Potatoes

All the above Served with a Selection of Seasonal Vegetables

Classic French Apple Tart with Vanilla Pod Ice Cream

or

Traditional Crepe Suzette with an Orange and Cointreau Sauce

or

Raspberry & Vanilla Crème Brulée with Tuille Biscuits

or

Russell's French Cheese Board with Grapes, Celery and Crackers



Coffee & Home-Made Petit Fours



£29.00per head

[+ 10% suggested service charge on the final bill]

Robert Burns Night Belated Birthday Celebration

26th January 2017



Cock-a-Leekie soup

Or

Vegetarian Haggis Stuffed Mushroom

Or

Finest Smoked Salmon, Cucumber Pickle

Home-made Seeded Brown Bread

Or

Cray Fish Tails Grilled with Garlic Butter served in a Filo Basket, On a bed of Shredded Vegetables



Roast Haunch of Scottish Venison, Spiced Red Cabbage, Roast Potatoes, Game Jus

Or

Russell's Game Pie with Chicken, Grouse, Pigeon, Pheasant and Poached Pear, Creamy Haggis Mash,

Red Wine and Thyme Jus

Or

Seared Scottish Salmon, Sauté Spinach, Wholegrain Mustard Sauce & New Potatoes

Or

Wild Mushroom Kedgeree with Parmesan Shavings & Truffle Oil

Or

Breast of Corn Fed Chicken with Rumbled Thumps & Parsley Sauce

All above are served with Roasted Vegetables

Scottish Raspberry Cranachan

Or

Sticky Toffee Apple Pudding

Or

Typsy Laird - Scottish Drambuie Trifle

Or

A Selection of Fine Cheeses and Warm Bread

A Warm Scottish Whisky Coffee to Finish off your Meal Served with Homemade Shortbread

Price £28.95 per person

[Plus a Suggested 10% Gratuity on final bill]

