



Jazz Night 25th August 2011

Minted Garden Pea Soup drizzled with Cream to finish
Or

Crown of Galia Melon filled with fresh Summer Fruit
& topped with Rosewater Sorbet

Or

Smoked Chicken Nicoise Salad with a rich Pesto Dressing
Or

Marinated Tiger Prawn Brochettes served with
Timbale of Moroccan Cous Cous, lime & Chilli sauce

London's Broil

Marinated Rump Steak in Mustard, Spices & Oil,
Pan Grilled & served with Champ Mash & Red Wine Jus

Or

Breast of Chicken stuffed with a Wild Mushroom & Thyme
Duxelle, Garlic Pommes Sauté, Light Jus

Or

Pan Seared Salmon Fillet, Marinated in Citrus Flavours,
served with Russells Potato Salad & Vierge Dressing

Or

Caramelised Red Onion, Pepper & Cherry Tomato
Tarte Tatin, topped with Brie and served with
Balsamic Dressed Leaves

All the above served with a selection of
seasonal vegetables



Chef's Assiette of Desserts
(Meringue Nest with fresh Fruit,
Lemon Tart & Strawberry Brulée)

Russells Cheese Taster Plate with
Savory Biscuits, Grapes & Celery
(This course is available for you to enjoy while
listening to the Band at £5.25 per head)

Coffee or Tea & Home-Made Chocolates



£27.50 per head + 10% suggested Gratuity,
Price includes Live Jazz

A Night with Max Hutton as Michael Bublé & Robbie Williams 9th September 2011

Fresh Minestrone Soup

Crayfish Tail & Smoked Salmon Caesar Salad with
Crispy Croutons & Parmesan Shaving
(Vegetarian alternative available if required)



'Tournedos Rossini'

6oz Prime Fillet Steak, char-grilled with
Pommes Fondant & Wild Mushroom Jus

Or

Salmon En Croute with buttered New Potatoes
& Sauce Vierge

A vegetarian dish will be available on request

The above will be served with seasonal vegetables



Individual Assiette of Dessert

Zesty Lemon Tart with Crème Fraîche,
Blackcurrant Cheesecake,

Triple Chocolate Brownie with Chocolate Sauce



Fresh Coffee or Tea with Home-Made Chocolates

Main Restaurant & Balcony Price £37.95

Green Gallery Price £32.95

Both Prices are + a Suggested 10% Gratuity and Both
include a Disco Afterwards



russells restaurant



Summer 2011 Brochure

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Gourmet Nights for 2011



Thursday 26th May is our Guinea Pig Night,

An evening with no menu, just sit back and relax as the evening unfolds as the food our Masterchefs have created appears before you, only £25.95 per head



Sunday 19th June is Fathers Day,

Bring Dad out for Sunday lunch, enjoy the surroundings and gourmet delights, what better way to spend a Sunday Lunchtime, only £22.95 per head for four courses & coffee.

Thursday 23rd June will be our Caribbean Night, Come and enjoy a tropical extravaganza without even leaving the comfort of Russells. Caribbean Buffet & Steel Band, a truly fantastic night, only £29.95 per head



Thursday 28th July, is Italian Night

Come with us as we bring you a classic Italian night with the unique twist that only Russells can offer, only £24.95 per head

Thursday 25th August, will be our 2nd Jazz Night for the year, come and relax. Enjoy some amazing Jazz, luxury food with great service for the unbelievable price of £27.50 per head

Friday 9th September, Stars in your Eyes Night with Max Hutton as Michael Bubl  & Robbie Williams, this will truly be a Night not to be missed, a Gourmet delight awaits you with a disco till late, Prices are Balcony, Main restaurant & Lounge £37.95 & Green Gallery £33.95 per head



For more details on our gourmet nights as they unfold, please visit our web site at www.russellsrest.co.uk

Caribbean Buffet 23rd June 2011



Assiette of Starters

Bridgetown Patties, Fried Plantains,
Tropical Rarebit, Salt Fish balls,
served with Malibu & Chilli Dressed Leaves

Buffet Table



Traditional Jerk Chicken
Caribbean Lamb Curry
Cracked Peppered Roasted Sirloin
Flamb  Haitian Chicken
Ginger Marinated Pork Kebabs

Seafood Tart
Sweet Potato Fish Cakes
Barbequed Red Snapper
Tobago Parcels with Papaya Sauce
(Filo Parcel of Plantains, Sweet Potato, Coconut & Cheese)
Malibu and Chilli Pineapple, Crayfish Tail Salad



Rice & Peas
Roti
Mixed Leaf Salad
Cous Cous Salad with Red Peppers, Sultanas, Red Onion
& Orange
Spiced Coleslaw

Caribbean Sweet Table

Coconut Tartlets
Jamaican Rum Cake
Individual Tropical Fruit Trifle
Mango and Rum Cr me Brul e
Barbados Spiced Pineapple Pie



Coffee with Rum Fudge & Coconut Truffles

£29.95 per head + a 10% Suggested Gratuity,
Including live music from a Caribbean Steel Band



Italian Night 28th July 2011

Rich Roasted Plum Tomato & Italian Herb Soup
Drizzled with Pesto
or
Escabeche of Red Mullet with Balsamic Dressed Leaves
or
Baked Spinach & Ricotta Cannelloni,
Topped with a Tomato sauce, Glazed with Parmesan
or
Tomato & Mozzarella Risotto Balls,
Sun Dried Tomato Dressing



Classic Italian Lasagne with Black Olive Garlic Bread
or
Char-Grilled Breast of Chicken, Braised in Italian Herbs,
Tomatoes & Garlic Served with its own sauce
& on a Crushed Potato Cake
or
Seared Red Snapper Served on Roasted Italian Vegetables
& a Light Risotto with Basil Pesto Sauce
or
Baked Field Mushrooms Stuffed with Pine Nuts,
Spinach & Red Peppers Topped with Parmesan
Served with a Spinach Cream sauce



All the above Served
with a selection of seasonal vegetables

Classic Italian Tiramisu
or
Rich Vanilla Pannacotta
with a Balsamic & Strawberry sauce
or
Cappuccino Cheesecake with a White Chocolate Froth
or
Selection of Italian Cheese with Toasted Sun Blushed
Tomato & Olive Bread, House Chutney

Coffee & Home-Made Chocolates

£24.95 per head + 10% suggested Gratuity

