

## Classic Jazz Night

28th August 2014

Summer Pea and Mint Soup Topped with a Pepper Cream  
Or

Ham Hock Terrine served with a Homemade Piccalilli  
and Warm Toast

Or

Russells House salad

[Classic Chicken Caesar Salad with Spiced Grilled Chicken]

Or

Smoked Salmon Fish Cakes, sat on Crisp Rocket Leaves and  
served with Warm Hollandaise Sauce

Vegetarian Option Available

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Grilled Prime 8oz Sirloin Steak, Grilled Flat Mushroom,  
Tomato, Skinny Fries and served with Peppercorn Sauce

Or

Chicken Supreme stuffed with a Wild Mushroom Farcie,  
Wrapped in Parma Ham, Dauphinoise Potato and Light Jus

Or

Slow Roasted Belly of Pork, Grain Mustard Mash, Crispy  
Crackling, Creamy Marsala Sauce

Or

Grilled Whole Local Plaice, Lemon Butter, Baby Prawns,  
Spinach and New Potatoes

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

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Classic Vanilla Crème Brûlée with Sable Biscuits

Or

Sticky Toffee Pudding, Toffee Sauce and  
Honey Comb Ice Cream

Or

Rich Chocolate Brownie with Vanilla Pod Ice Cream and  
Chocolate Sauce

Or

Trio of Sorbet, Raspberry, Strawberry and Blackberry

Or

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

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Coffee or Tea & Home-Made Chocolates

£29.95 per head

[+ 10% suggested Gratuity on the Final Bill]

## Max Hutton as Michael Bubl 

and Robbie Williams

Friday 26th September 2014

Tables from 7.00pm and Disco till 12.30pm

Amuse Bouche

A Rich Plum Tomato and Red Pepper Soup

### Starters

Confit of "English" Duck Leg served on a  
Bed of Braised Red Cabbage, with a Light Five Spiced Jus  
Or

A Saut  of Button Mushrooms, Creamy Grand Marnier and  
Shallot Sauce served in a Puff Pastry Shell

### Main Course

Prime Scottish Beef Fillet Pan Seared, Sat on a Rosti Potato,  
Saut  Spinach, Truffle and Raspberry Jus

Or

Line Caught Cod Fillet, Pea and Mint Puree,  
Cream Curry Velout  and Triple Cooked Fat Chips

Or

A Fresh Asparagus and Shallot Tart served warm with a  
Poached Hens Egg, Garlic French Beans and  
Roasted New Potatoes

### Assiette of Desserts

Fresh Fruit Pavlova, Chocolate Brownie, Milk Chocolate Ice  
Cream, Treacle Tart, Lemon Curd and Tuile Biscuit

Coffee or Tea served with Russells Homemade Chocolates

£42.95 for Main Restaurant, Lounge,  
Barn Balcony and Upper Restaurant

£36.95 for Green Gallery

[This room is suitable for large party's]

Plus a suggested discretionary Gratuity of 10% on final bills

## Please Take Me Home!

 russells  
restaurant



## Summer / Autumn 2014

AFFORDABLE EXCELLENCE  
IN LUXURY SURROUNDINGS



Bell Street  
Great Baddow  
Chelmsford  
Essex  
CM2 7JR  
01245 478484

: [www.russellsrest.co.uk](http://www.russellsrest.co.uk)

email: [russellsrestaurant@hotmail.com](mailto:russellsrestaurant@hotmail.com)

## Theme Nights for 2014

### Thursday 26th June, Caribbean Night

Sit back and relax to the sounds of the Caribbean and enjoy a sumptuous mouth watering Caribbean buffet. Priced at £29.95 per person

### Thursday 24th July, A Wine, Fish and Seafood Night

This night is not to be missed. Enjoy a 8 course tasting menu with wines for only £49.95 per person

### Thursday 28th August, Classic Jazz Night

Oh, what a night if you love jazz then this is for you. Sit back to a 5 piece jazz band and enjoy. Only £29.95 per person

### Friday the 26th September, Max Hutton as Michael Buble and Robbie Williams

I've chosen a super menu for this night, take a look. Priced from £36.95 to £42.95 per person [depending on position of seating see menu for full details]

### Friday 31st of October, Halloween Night

I'll write a menu with a Halloween theme, this will be on line very soon. Priced at £24.95 per head

### Thursday 20th November, Beau Jolly Night

5 Course French themed Menu, relax and sip the new wine from Beaujolais Last year was good lets hope this year is just as good. Priced at £29.95 per head

Our Christmas menus start on 25th November please enquire early for information so not to disappoint, Menus will be on line soon

All prices and bookings are subject to Russells terms and conditions and can be found at [www.russellsrest.co.uk](http://www.russellsrest.co.uk)

## Caribbean Buffet

26th June 2014  
( Start Time 7.30pm )



Starter Served to Table  
Pineapple and Chilli Gazpacho, Crayfish and  
Mango Money Parcel  
[Vegetarian Alternative will be Available]

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### Buffet Table



Traditional Jerk Chicken with Peas & Rice  
Spicy Beef Creole, Flat Bread  
Cracked Peppered Roasted Sirloin  
Caribbean Chicken Kebabs  
Lemon lime and Ginger Pork Loin Chops  
Bridgetown Beef Patties

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

Roasted Garlic Potatoes  
Mixed Leaf Salad, Tomato Salad  
Cajun Spiced Coleslaw with Fresh Orange Segments



Jamaican Rum Cake, Rum Custard  
Mango/Tropical Fruit Trifle  
Caramelized Pineapple, brandy snap Baskets  
Plantain and Malibu Pannacotta  
A Light Tropical Fruit Salad

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Coffee, Chocolate, Rum, Coconut Truffles

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

## A Wine, Fish and Seafood Night

Gourmet Seafood and Fresh Fish Tasting Menu  
with Accompanying Wines  
24th July 2014  
( Start Time 7.30pm )



"Tagliatelle" of Cuttlefish, Chicory and Sweet Lemon  
Butter Emulsion  
Wine; Gavi Enrico Serafino  
Italian White

Lobster Bisque Espresso, Coriander and Ginger Biscotti  
Wine; Wise Sea Urchin Chardonnay  
Australian White

Sauté Octopus, Chilli, Garlic, Coriander Salad  
Wine; Vidal Reisling  
New Zealand White

Green Tea & Mint Refresher



Confit of Cornish Megrim, Cockles, Crispy Seaweed,  
Lemon Thyme Sea Salt Foam  
Wine; Coteaux d'Aix-en-Provence, Chateau de Beaulieu  
French Rose

John Dory, Baby Squid, Cucumber Crisp, Radishes and Cep  
Puree Wine; Rare Vineyards Pinot Noir  
French Red



Mango Lassi

Green Apple Bavarois, St Clements Sorbet, Apple Crisp  
Wine; Sant' Orsola Moscato Spumante  
Italian Sparkling

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Fresh Coffee or Tea with Homemade Chocolates

£49.95 per head

[+10% Suggested Service Charge on the final bill]



As with the nature of the evening we will be seating our guests in a banquet formation, I hope that like minded guests will enjoy the company of other Guests on their great food and wine extravaganza.]