



Jazz Night

25th August 2016



Leek and Potato Soup with Croutons and crispy Leek

Or

Ham Hock Terrine served with a Homemade Piccalilli and Warm Toast

Or

Russells House salad

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

Or

Salmon Fish Cake sat on Rocket Leaves with a

Warm Hollandaise Sauce





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

Or

Roast Chicken Supreme stuffed with Spinach and Feta, Wrapped in Parma Ham, Garlic Pommes Sauté, Light Jus

Or

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

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

Classic Vanilla Crème Brulée with Sable Biscuits

Or

Zesty Lemon Tart, Crème Fraîche

Or

Rich 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 Gratuity

Russell's Gourmet Dinner Dance

With Joe Fryd

27th October 2016 7.30 Start/Arrival - 8pm Sit Down Carriages 12 Midnight



Selection of Canapés served with Prosecco



Roasted Carrot & Parsnip Soup with Herby Croutons

Or

Caramelised Red Onion & Cherry Tomato Tarte Tatin Topped with Brie & Served on Bed of Balsamic Dressed Leaves

Free Range Corn Fed Chicken Supreme with Sun Blushed Tomato & Basil Farce, Pommes Dauphinois & Light Jus

Or

Pan Fried Sea Bass Fillets on a Bed of Pea & Pimento Risotto with a Vanilla Beurre Blanc

Or

Mushroom En Croute filled with Spiced Spinach, Red Onion Marmalade & Goats Cheese, served with a Tomato & Basil Sauce

The above will be served with a Selection of Seasonal Vegetables



Assiette of Desserts

Strawberry Meringue, Iced White Chocolate and Pistachio Parfait with Milk Chocolate Drizzle, Mini Vanilla Crème Brule, Short Bread Biscuit

Or

Russells Cheese Plate with Grapes, Celery & Savoury Biscuits

Fresh Coffee or Tea with Home-Made Petit Fours

£39.95 per head

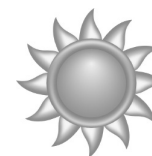
The above Price includes a Live Band, Canapé reception and pre drink



Please Take Me Home!



russells restaurant



Summer 2016

AFFORDABLE EXCELLENCE
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Great Baddow
Chelmsford
Essex
CM2 7JR
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email: russellsrestaurant@hotmail.com

All bookings subject to Russells
terms & conditions

Theme Nights for 2016

Thursday June 23rd Caribbean Night

This will be my big Event of the year Celebrating reaching 25 years in business. This will be on first come first serve event,so book early, pay a deposit and you're in
Priced @ £32.00 per head with £5 going to a local charity

Thursday 28th July Great British Menu

Great British Menu with some of Russell's Twists
£26.95 per Head

Thursday 25th August Traditional Jazz Night

Sit back while you indulge in a great menu and listen to Fantastic Jazz £29.95 per Head

Thursday 28th September International Night

A selection of all your Favourite dishes from all our theme nights rolled in to one. Menu to be finalised nearer the time and will be available on Line
£26.95 per Head

Thursday 27th October Dinner Dance with Joe Fryd

4 Course Dinner and Coffee with a Prosecco and Canapé Reception. Enjoy Russell's finest Cuisine with Entertainment from Joe Fryd Dancing till 12pm
£39.95 Per Head

Thursday 17th November Beau Jolly Night

Great Fun with a French themed menu and Drinking the New Beaujolais Wine. Ill be driving over to collect the wine myself
£29.95 per head

Our Christmas Party Menus will Start from Tuesday November 29th

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

Caribbean Night 25th Year Celebrations

23rd June 2016 7.00pm start

Complimentary Barry's Rum Punch to Start the Party Off

Starter Served to the Table

Fresh Pineapple Chunks, Cray Fish Tails, Fresh Coconut Bound with a Malibu and Chilli Dressing, served in a Pineapple Shell

[Vegetarian Alternative will be Available]

Buffet Table

Traditional Jerk Chicken with Peas & Rice

Caribbean Lamb Curry,

Aged Cracked Peppered Roasted Sirloin Carved at the Buffet

Flambé Haitian Chicken with Pineapple and Brandy

Ginger Marinated Pork loin, Honey and Lemon Dressing

Bridgetown Beef Patties

Crab and Prawn Fish Cakes

Selection of Barbequed Seasonal Fish

Tobago Parcels with Papaya Sauce

(Filo Parcel of Plantains, Sweet Potato, Coconut & Cheese)

Roasted Garlic Potatoes

Mixed Leaf Salad, Tomato Salad

Cajun Spiced Coleslaw with Fresh Orange Segments

Passion Fruit Swiss Roll

Caramelized Pineapple, brandy snap Baskets

Plantain and Malibu Pannacotta

Fruit Soufflés

Tropical Trifle

Selection of Coffee or Tea

Menu Subject to Change without Notice

£32.00 per head + a 10% Suggested Gratuity,

Including live music from a Caribbean Steel Band

[£5.00 of this will be donated to a local charity after the event]

Great British Menu

28th July 2016



Smoked Tomato and Coriander Soup
Or

Cured Scottish Salmon with Lemon Yogurt, Semi Dried Vine Tomatoes, Bacon Jam, Salted Runner Beans, Caper and Shallot Dressing
Or

Jerusalem Artichoke, Parsley Sponge, Poached Yolk, Pearl Barley Risotto
Or

Pan Seared Pigeon Breast, Savoy Cabbage, Bread Sauce, Salted Black Berries, Blackberry Caviar
Or

Scotch Egg, Pork Pie, Sausage Roll, Pickled Onion and Homemade Salad Cream

Slow Cooked Blade of Beef Sliced, White Asparagus Shavings, Fondant Potato

Sauté Cabbage Greens, Wild Mushroom Gravy
Or

Blythburgh Pork Belly Stuffed with Black Pudding and Spinach, Bubble and Squeak Cake, Ale Jus
Or

Pan Roasted Lamb Rump, Pea Puree, Creamed Mash, Rosemary Jus
Or

Pan Seared Sea Bass Fillet, Stuffed Courgettes, Tomatoes, Olive and Basil Puree
Or

Roasted White Onion Tarte Tatin, Char grilled Goats Cheese, Rocket and Balsamic Dressed Leaves

All the above served with a selection of English Vegetables

A Sliced of Raspberry Trifle with set Custard, Vanilla Chantilly, Topped with

Shaved Chocolate, Hundreds and Thousands
Or

Traditional Spotted Dick with Toffee Ice Cream and Custard
Or

Strawberry Bakewell Tart, Fruit Compote, Whipped vanilla cream
Or

Selection of English Cheese, Chutney, Celery, Toasted Bread
Or

Apple and Berry Oat Crumble, Thick English Custard



Coffee or Tea served with Walnut Cake

£26.95 per Head
[plus a 10% suggested Gratuity on the final bill]

