



## Caribbean Buffet

27th June 2013

7.30pm start

Starter Served to Table

A Warm Seafood Tart Topped with a Med Prawn,  
Light Mixed leaf salad  
with Caribbean Spiced Dressing  
[Vegetarian Alternative will be Available]

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Buffet Table

Traditional Jerk Chicken with Peas & Rice  
Caribbean Lamb Curry, Flat Bread  
Cracked Peppered Roasted Sirloin

Flambé Haitian Chicken with Pineapple and Brandy  
Ginger Marinated Pork Kebabs, Honey  
and Lemon Dressing  
Bridgetown Beef Patties



Sweet Potato Fish Cakes  
Barbequed Fresh Fish

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  
Spiced Coleslaw with Fresh Orange Segments

Jamaican Rum Cake, Rum Custard  
Individual Tropical Fruit Trifle  
Mango and Rum Crème Brûlée  
Barbados Spiced Pineapple Pie  
A Light Tropical Fruit Salad



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Coffee, Chocolate Coconut Truffles

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

## Jazz Night

29th August 2013

Roasted Tomato, Carrot and Green Lentil Soup  
Or

Crown of Galia Melon Filled with Fresh Strawberries &  
Raspberry Sorbet

Or

Home Smoked Chicken Niçoise Salad  
with a Rich Pesto Dressing

Or

Marinated Tiger Prawn Brochettes Served on a  
Lightly Spiced Rice, lime & Chilli Sauce

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London's Broil

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

Roast Breast of Chicken Wrapped in Parma Ham  
Garlic Pommes Sauté, Light Jus

Or

Grilled Whole Local Plaice with a Caper  
and Lemon Butter,  
New Potatoes and Spinach

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 Crème Brûlée with Sable Biscuits  
Or

Individual Raspberry Cheesecake  
with Raspberry Compote

Or

Rich Chocolate Brownie with Vanilla Pod Ice Cream  
& Chocolate Sauce

Or

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

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Coffee or Tea & Home-Made Chocolates

£28.95 per head + 10% suggested Gratuity,  
Price includes Live Jazz



### Please Take Me Home!

## Summer 2013 Brochure

AFFORDABLE EXCELLENCE  
IN LUXURY SURROUNDINGS



Bell Street  
Great Baddow  
Chelmsford  
Essex  
CM2 7JR  
01245 478484  
01245 472705:

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

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

## Theme Nights 2013

Thursday 25th April, Mexican Night  
Cooked the Russells way! Quality and freshness is the Key, with intense flavours.  
4 course only £22.95 per head

Thursday 30th May, Greek Night  
Will be a Our Pre Summer Celebration with a Traditional Greek menu, £24.95 per head

Thursday 27th June, Caribbean Evening  
Book early to avoid disappointment, always a Russells favourite, steel band, rum punch what more could I say Fantastic Evening, £29.95 per head

Thursday 25th July, Wine Night  
Wine Night and Tasting Tapas Evening, enjoy wines from South America and Spain with a balance of tapas to accompany the wines £29.95 per head [Menu Online]

Thursday 29th August, Jazz Night  
Sit back and enjoy a 4 course dinner and great Classic & Traditional Jazz £28.95 per head

Friday 27th September, Tribute Night  
Max Hutton as Michael Buble & Robbie William, sit back and enjoy a 5 Course Gourmet Dinner then listen or even dance the night away. After tribute there will be a disco till 12.30am £39.95 for Main restaurant or £34.95 for Green Gallery

Friday 11th October, Gourmet Dinner  
With Champagne and Fine Wines, sit down with me Banquet Style and Enjoy a Delight, Created by my Master Chefs, Wine Merchants and Service Staff. Start 7.30 for 8.00 sitting limited space so book early please £49.95 per head

Thursday 31st October, Halloween Night  
All you fans of the guinea pig night come and enjoy a truly fun night your the guinea pigs but with an Halloween feel £26.95 per head



## Mexican Night 25th April 2013



To start a Mexican Salsa and Guacamole with Tacos

Sopa De Elote  
[Traditional Charred Corn Soup with a hint of Oregano]  
Or  
Mushroom with Chipotle Chillies served in a Filo Basket  
Or  
Green Bean and Sweet Red Pepper Salad "delicious" on a Bed of Mixed Leaves

Or  
Empanadas Con Hongos  
[Empanadas with Chilli chicken and mushroom, light salad garnish]

Or  
Mackerel Seviche  
[Marinated mackerel with lemon, lime, onion, tomato, chilli, oregano, coriander and seasonings]

Or  
Pescado A La Veracruzana  
[Seared red snapper with tomatoes, onions, olives and Mexican rice]

Or  
Mole Poblano De Guajolote  
[Turkey breast in a chilli chocolate sauce with sauté potatoes, red onion salsa]

Or  
Picadillo  
[A rich beef chilli topped with almonds served with tacos, side salad, Beans and rice]

Or  
Mexican Vegetarian with a Russells Twist  
[Mushrooms, spinach, chillies, toasted nuts and manchago cheese wrapped in filo pastry and baked with a light tomato sauce]



Or  
Chocolate Ancho Crème Brulée

Or  
Traditional Mexican Rice Pudding

Or  
Buñuelos  
[Mini doughnuts with cinnamon syrup]

Or  
Almond Pudding with Custard

Or  
Ice Cream Selection

Coffee or Tea and Chocolate Mints

Price £22.95 per Head  
Plus a Suggested Gratuity of 10% on Final Bill



## Greek Night 30th May 2013



Warm Pitta Bread with HUMMUS & TARAMOSALATA  
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Classic Greek Tomato & Lentil Soup

Or  
BOUREKAKIA me MANITARIA, MELITZANOSALATA  
[Mushroom Filo Triangles with Egg Plant Dip & a Light Salad]

Or  
Lamb KOFTES with TZATZIKI  
[Minted Lamb Kebabs with a Cucumber Dip]

Or  
GARITHES me FETA  
[Orzo pasta with tiger prawns and Feta bound with tomato]

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Chicken Supreme Stuffed with Fresh Figs and Almonds, Roasted Potatoes with Med Vegetables, Tomato and Olive Coulis

Or  
KLEFTICO, LEMONATO me PATATES  
[Slow Roasted Shoulder of Lamb with Onion, Oregano & Garlic, Lemon Roasted Potatoes]

Or  
PSARI PLAKI, MAKARONIA me REVITHIA KE SPANAKI  
[Snapper Fillets with Tomato Herb Crust, Angel Hair Pasta with Chick Peas & Spinach]

Or  
MOUSSAKA  
[Traditional Greek dish of layered, Egg Plant, Lamb Mince & Cheese Sauce served with extra Cheese Sauce]

Or  
Red Pepper, Tomato, Feta & Olive Tart Tatin topped in Rocket Leaves, Light Tomato Sauce

Or  
All the above will be served with a Traditional Greek Salad

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Or  
REVANI, MARMELATHA FRAPA  
[Semolina Cake with Grapefruit Marmalade, Vanilla Sauce]

Or  
Greek Yoghurt with Honey Toasted Walnuts & Seasonal Fruit

Or  
BAKLAVA  
[Filo Pastry filled with Mixed Nuts & Cinnamon, Vanilla Dressing]

Or  
Greek Orange and Chocolate tart with Honey Ice Cream

Or  
Whole Roasted Figs served with a Scented Mascarpone, Warm Cherry Sauce



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Fresh Coffee



£24.95 per head  
Plus a 10% Suggested Gratuity On Final Bill