



Caribbean Buffet

25th June 2015 7.30pm start

Starter Served to the Table

Fresh Pineapple Chunks, Prawns and 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,

Cracked Peppered Roasted Sirloin

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 Fish/Red Snapper

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



Coffee served with Rum Cake

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

Southern American Creole Night

30th July 2015



A warm Appetiser of
Buffalo and Crispy Chicken Wings



Starters

Candied Sweet Potatoes and Pumpkin Soup

Or

Baby Beef Short Ribs with a Jack Daniel Barbeque Sauce

Or

Smoked Pulled Pork "Belly" with a Country Slaw, Corn Bread

Or

Catfish and Crab Fish Cakes, Green Tomato Salsa, Light Salad

Or

Maple Praline Bacon Chopped House Salad

[Lettuce, Egg, Tomato, Cue, Radish, Red Onion]

Mains

All main courses will be finished on a BBQ on the patio

[Subject to weather conditions]

Memphis Barbeque Baby Back Ribs with Mopping Sauce

Or

Florida BBQ Swordfish, Sweet and Sour Chilli Glaze

Or

Edisto Barbeque Mustard Beune Chicken

[Chicken Breast on the Bone Marinated overnight with Edisto

spices, Mustard and Sesame, Part Broiled and then

Finished on the BBQ]

Or

Creole BBQ Shrimp

[5/6 Lg Tiger Prawns/Shrimps BBQ to Order]

Or

Corn Meal Vegetable Bake



All Mains are served with Rice, Whipped Potatoes and

Salad Greens with an Old Fashion Dressing

Desserts

Key Lime Pie served with Whipped Cream

Or

Southern Peach Cobbler, Nutmeg, Brandy Sauce

Or

Country Style Rhubarb Tart with Rich Custard

Or

Bourbon Pecan Pie

Or

American Ice Cream hand Made by my Master Chefs



American Coffee Free Flow

Cost £27.95 per person

Buckets of American Beers will be

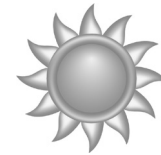
Available at a Special Price on the Night



Please Take Me Home!



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Summer 2015

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Theme Nights for 2015

Thursday 28th May, Greek Night

This night is to get you ready for summer lets hope for a good one 2015

£27.95 per head

Sunday 21st June, Fathers Day

Special set menu on this Sunday for the dads see over for full menu

Cost only £24.95 per head

Thursday 25th June, Caribbean Night

What a great night to start summer off sit back to a live steel band with food from the Caribbean.

Yummy Jerk Chicken

Only £29.95 per head

Thursday 30th July, Southern American Creole Night

This is going to be a new night with true southern style BBQ foods. Cooked on the patio Live, Chicken, Ribs and Fresh Grilled Fish will be on Offer plus lots of other foods too

Cost £27.95 per head

Thursday 27th August, Traditional Jazz night

Lets hope its a lively night great food and great Jazz Priced at £29.95 per head

Check out the super enhanced menu on line

Thursday 24th September, Wine / Malt Whisky Tasting Night

Taste approx. 40 wines and 10 malt whisky's on this great fun night out included in price is a international hot fork buffet

Price only £30 per person

Friday 30th October

Gourmet Dinner Dance with Joe Froyd [swing]

Enjoy a sparkling wine and canapé reception followed by a 4 course Dinner with a Personal selected wine from me to accompany each course
Price £49.95 per head, start time 7.30pm



Greek Night

28th May 2015



Warm Pitta Bread with Hummus & Taramosalata

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]

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, Black

Olive & 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

All the above will be served with a Traditional Greek Salad

Revani, MARMELATHA FRAPA

[Semolina Cake with Grapefruit Marmalade, Vanilla Sauce]

Or

LOUKOUMATHES

[Warm Honey Doughnuts]

Or

Baklava

[Filo Pastry filled with Mixed Nuts & Cinnamon, Vanilla Ice

Cream and Vanilla Dressing]

Or

Greek Orange and Chocolate Tart with Honey Ice Cream

Or

Whole Roasted Figs served with a Scented Mascarpone,

Warm Cherry Sauce

Fresh Coffee or Tea



£27.95 per head

Plus a 10% Suggested Gratuity on the Final Bill

Father's Day

21st June 2015



Chefs Soup of the Day

[Roasted carrot, Orange and Coriander]

Or

Grilled Tiger Prawns with Garlic and Chilli Butter, Herb Salad

Or

Caramelized Red Onion and Cherry Tomato Tart Tatin, Topped with Goats Cheese and served on a light Salad

Or

Seared English Asparagus, Minted Butter and Topped

with a Poached Egg

Or

Classic Home Smoked Chicken Caesar Salad



Champagne Sorbet with a Citrus Twist

Roast Loin of English Pork, Crispy Crackling, Grain Mustard Mash, Apple Compote, Cider Jus

Or

Roast Sirloin of English Beef with Roast Potatoes, Yorkshire Pudding & Red Wine Jus

Or

Chicken Supreme Stuffed with a Pork and Apple Farce,

Roast Potatoes, Yorkshire Pudding

Or

Salmon En Croute,

[Salmon Fillet Marinated and Wrapped in Filo Pastry, Baby Samphire, Buttered New Potatoes Dill Velouté]

Or

Spring Pea and Mint Risotto Topped with a dressed Rocket Salad, Parmesan Crackling

The above will be served with a Selection of Seasonal Vegetables



Local Rhubarb Crumble, Oat Topping, English Custard, Vanilla Ice Cream

Or

Triple Chocolate Brownie with Honeycomb Ice Cream and Chocolate Drizzle

Or

Fresh Fruit Salad with Fruit Sorbet

Or

Classic Vanilla Crème Brûlée served with Lemon Short Bread, Berry Compote

Or

Russells Home Made Ice Cream and Sorbet Selection

Or

Russells Cheese Plate with Grapes, Celery & Savoury Biscuits [Supplement £2.95]



Adult £24.95 Child £14.50 [under 10]

A Selection of Teas and Coffee are Available from £2.25

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