

Christmas Menu 1

Roast Tomato, Red Onion & Basil Soup,
Black Pepper Cream
Or

Warm Tart of Caramelised Apple Compote Topped
with English Stilton with a Lightly Dressed Salad
Or

Russells House Salad with Crayfish Tails,
Cherry Tomatoes, Orange Segments & Croutons

Traditional Roast Norfolk Turkey with Pigs in Blankets,
Christmas Stuffing, Roast Potatoes & Light Jus
Or

Char-Grilled Prime Aged Sirloin Steak with Roast Potatoes,
White Onion & Thyme Marmalade & Red Wine Jus
Or

Baked Cod on Pea & Pepper Risotto with a Creamy
Tarragon Velouté
Or

Mushroom en Crouté

Portobello Mushroom, Sweet Chilli Pepper Marmalade,
Goat Cheese, Spiced Spinach, Toasted Almonds,
Wrapped in Puff Pastry, Vierge dressing

All the above will be served with a
Selection of Seasonal Vegetables

Traditional Christmas Pudding with Brandy Sauce
Or

Chocolate Coated Meringue Nests, Filled with Berry
Compote & Crème Chantilly
Or

Russells Cheese Plate with Grapes & Savoury Biscuits
(French Brie, English Stilton, Farmhouse Cheddar)

Fresh Filter Coffee or Tea with Chocolate Mints

£19.95 per head for Lunch

+ a Suggested 10% Gratuity on the Final Bill

£22.95 per head for Dinner

+ a Suggested 10% Gratuity on the Final Bill
or

£27.95 per head on our Party Nights

THIS MENU IS NOT AVAILABLE ON SATURDAY NIGHTS

Christmas Menu 2

Roast Tomato, Red Onion & Basil Soup, Black Pepper Cream
Or

Warm Tart of Caramelised Apple Compote Topped
with English Stilton with a Lightly Dressed Salad
Or

Russells House Salad with Crayfish Tails, Cherry
Tomatoes, Orange Segments & Croutons
Or

Slow Roasted Belly of Pork, Savoury Pear Puree & Light jus
Or

Glenkinchie Smoked Salmon, Petit Salad, Horseradish Dressing

Haunch of Venison Steak, Seared & Served with Spiced
Spinach & Pommes Dauphinoise
Or

Char-Grilled Prime Fillet Steak with Pommes Fondant,
White Onion & Thyme Marmalade & Wild Mushroom Jus
Or

Baked Cod on Pea & Pepper Risotto
with a Creamy Tarragon Velouté
Or

Corn Fed Breast of Chicken with a Mushroom & Chestnut
Farce, Roast Potatoes and Thyme Infused Jus
Or

Mushroom en Crouté

Portobello Mushroom, Sweet Chilli Pepper Marmalade,
Goat Cheese, Spiced Spinach, Toasted Almonds,
Wrapped in Puff Pastry, Vierge dressing

All the Above will be served with a
Selection of Seasonal Vegetables

Traditional Christmas Pudding with Brandy Sauce
Or

Glazed St Clements Tart, Citrus Sorbet, Raspberry Coulis
Or

White Chocolate Bread & Butter Pudding with Crème Anglaise
Or

Chocolate Coated Meringue Nests, Filled with Berry
Compote & Crème Chantilly
Or

Russells Finest Cheese Board with
Savoury Biscuits & House Chutney
(Selection of Russells Finest 5 Cheeses)

Fresh Filter Coffee or Tea with Chocolate Mints

£29.95 per head for Lunch • £33.95 per head for Dinner
+ a Suggested 10% Gratuity on the Final Bill

russells
restaurant

Winter 2011
Brochure

AFFORDABLE EXCELLENCE
IN LUXURY SURROUNDINGS

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

www.russellsrest.co.uk
russellsrestaurant@hotmail.com

Thursday 29th September is Greek Night our second one for 2011, come and enjoy this evening to remind you of those hot Summer Days for only £24.95 per head



Thursday 20th October is our Guinea Pig Night, There is no menu for this evening just come and relax as the gourmet delights appear in front of you, sample new dishes for future menus, although some maybe just a little bit of fun all for only £27.95 per head



Thursday 17th November, Beaujolais Nouveau Night, Barry will be bring back this year's Vintage again this year, so why not come and enjoy a Traditional French Menu create by our Masterchefs to accompany the Wine for only £26.95 per head

Tuesday 29th November Christmas at Russells Begins, we have our two pre Christmas menus and our party night menu available – more details on our web site and in our Christmas Brochure



Thursday 26th January 2012 will be our First Gourmet Night and this will be a 7 course tasting menu accompanied by wine the price for this night will be £49.95 per head

Tuesday 14th February is St Valentines Day, Bring your loved one to dine in Luxury and Style with us here at Russells, a Gourmet Delight awaits only £45 per head

Thursday 23rd February will be our 1st Jazz Night of the Year, wonderful Jazz and amazing food, what better way to spend a Winters Evening, £29.95 per head



For more details on our Gourmet Nights as they unfold, please visit our web site at

www.russellsrest.co.uk



Greek Night 29th September 2011

Warm Pitta Bread with Hummus & Taramosalata

Greek Style Tomato Soup

or

BOUREKAKIA me MANITARIA, MELITZANOSALATA

[Mushroom Filo Triangles with Egg Plant Dip & a Light Salad]

or

Lamb Kofftas with Tzatziki

or

GARITHES me FETA

[Prawns with Feta on Toasted Ciabatta]

Chicken Kebab with Red Onion & Peppers, Garlic Baked Rice

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, Spaghetti with Chick Peas & Spinach]

or

MOUSSAKA

[Traditional Greek dish of layered, Egg Plant, Lamb Mince & Cheese Sauce]

or

Greek Vegetable Filo Parcel with Roasted Tomato Sauce

All the above will be served with a Traditional Greek Salad

Revani, MARMELATHA FRAPA

[Semolina Cake with Grapefruit Marmalade, Vanilla Sauce]

or

Greek Yoghurt with Honey & Toasted Walnuts

or

POURA - Baklava Cigars

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

or

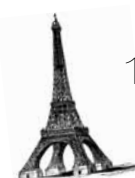
Galaktoboureko

[Custard Slice with Cinnamon Syrup]

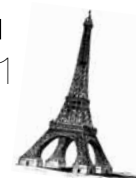
Fresh Coffee

£24.95 per head

+ A 10% Suggested Service On Final Bill



Beaujolais Nouveau 17th November 2011



Traditional French Onion Soup
with Gruyere Cheese Crouton

or

Salmon Tartare, Cucumber Jelly & Salmon Roe

or

Chicken Liver Parfait with Toasted Brioche,
House Chutney

Or

Moules a la Marinere

Fresh Mussels Steamed in White Wine, Onion, Garlic &
Fresh Herbs, Finished with Cream

Breast of Chicken Stuffed with a Cep Mousse,
Pommes Fondant

or

Classic Beef Bourguignon, Pommes Puree

or

Monk Fish on a Seafood Bouillabaisse
with Parmentiere Potatoes

or

Puff Pastry Parcel Filled with
Flat Mushroom, Spinach, Pine Nuts, Roquefort Cheese,
Red Pepper Coulis, Served with a Roquette Salad

All the above Served with a Selection of
Seasonal Vegetables

Classic Apple Tarte Tatin with Vanilla Ice Cream

or

Rich Dark Chocolate Tart with Fresh Winter
Berries & Crème Fraiche

or

Crème Caramel with Spiced Poached Pears

or

French Cheese Served for the Russells Cheese Trolley

Coffee & Home-Made Chocolates

£26.95 per head

+ 10% suggested Gratuity

