



Great British Menu
25th October 2012

Roasted Pumpkin & Honey Soup
Or
Duck & Orange Parfait with Mini Toasts
Or
Smoked Herring with English Salad
Or
Blue Cheese & Pear Tart
Or
Duo of Pork
Braised Pork Belly, Confit of Pork,
Served with Crackling & White Onion Puree



Seared Lambs Liver with Bubble & Squeak, Sage Jus
Or
Free Range Breast of Chicken with Broccoli,
Braised Rocket & Bread Sauce
Or
Musk of Newmarket Pork Sausages
with Coleman's Mustard Mash & Rich Onion Jus
Or
Haddock Kedgeree
(Lightly Curried Rice, Fresh Haddock & Hard Boiled Egg)
Or
Winter Vegetable Stew with Pearl Barley & Herb Cobbler
All the above are Served with a Selection of Vegetables



Jam Roly Poly with English Custard
Or
Lemon Curd Bakewell Tart
Or
Russells Jelly & Ice Cream
(Strawberry Jelly with Vanilla Ice Cream)
Or
Steamed Chocolate Pudding with Chocolate Custard
Or
Russells English Cheese Board with Grapes,
Celery & Walnut Bread



Fresh Coffee or Tea with Home Made Fudge
£25.95 per head + a Suggested Gratuity of 10% on the
Final Bill

Beaujolais Nouveau
15th November 2012



Traditional French Onion Soup
with Gruyere Cheese Crouton
Or
Chicken Liver Parfait with Melba Toast, House Chutney
Or
Twice Baked Goats Cheese Soufflé, Petit Salad
Or
Moules Marinere
Fresh Mussels Steamed in White Wine, Onion,
Garlic & Fresh Herbs, Finished with Cream

Coq au Vin with Pommes Fondant
Or
Classic Beef Bourguignon, Pommes Puree
Or
Confit of Duck Leg, Served with Sarladaises Potatoes
& Red Wine Jus
Or
Fresh Fish Bouillabaisse with Parmentiere Potatoes
Or
Rocket, Pear & Leek Tart Finished
with Poached Egg & Herb Oil



All the above Served with a
Selection of Seasonal Vegetables



Zesty Lemon Tart with Crème Fraîche
Or
œufs à la Neige & Crème Anglaise
Or
Crème Caramel or Crème Brulée
Or
Winter Fruits, Served with a Sabayon & Gratinated not
Or
Crepes Filled with Pistachio Ice Cream

Russells French Cheese Taster Plate with Savory Biscuits,
Grapes & Celery
(This Course is an optional extra at £3.95 per head)



Coffee & Home-Made Chocolates

£26.95 per head + 10% suggested Gratuity

 russells
restaurant

Autumn 
2012 Brochure

Sensibly priced,
Impressively presented...


In Luxury Surroundings



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Gourmet Nights for 2012

Friday 7th September is our Stars in your eyes night Max Hutton as Michael Bublé, this will truly be a Night not to be missed, a Gourmet delight awaits you with a disco till late, Prices are Balcony, Main restaurant & Lounge £39.95 & Green Gallery £28.95 per head



Thursday 27th September is our end of Summer Celebration. Fantastic 5 course Greek Supper for an amazing price for only £22.95 per head



Thursday 25th October is our Great British Menu Night, come and celebrate everything British on a Cold Winters Night, in the luxury of Russells. Some Classic Dishes with a Modern Twist, only £25.95 per head

Thursday 15th November is Beaujolais Nouveau, Classic French Cuisine created by our Master Chefs which can be enjoyed with this year's Vintage of Beaujolais, priced at only £26.95 per head



Tuesday 26th November our Pre-Christmas Festivities get underway with our 2 Pre Christmas Menus being available from £21.95 per head Lunchtimes and Dinner from £32.00 with Party Nights from £29.95

Thursday 6th December is our Michael Bublé Tribute Night Christmas Special, Green Gallery £28.95 and Balcony Tables £39.95 are only Available, menu will be available on our web site soon.



For more details on our Gourmet Nights as they unfold,

please visit our web site at

www.russellsrest.co.uk



A Night with Max Hutton as Michael Bublé 7th September 2012



Cream of Mushroom Soup, Scented with Truffle Oil

Eggs Benedict, Smoked Bacon, Poached Egg &
Hollandaise Sauce
(Vegetarian Alternative available if required)

Breast of Chicken, Stuffed with Goats Cheese, Wrapped
in Parma Ham, Pommes Sauté & Fresh Rocket, Pesto &
Pepper Coulis

Or

Individual Salmon En Crouete with a Citrus & Fresh Herb
Velouté, Buttered New Potatoes

Or

Confit Shallot Tarte Tatin
with Dressed Chicory Salad

The above will be served with Seasonal Vegetables

Individual Assiette of Dessert
(Mini Lemon Meringue Pie, Strawberry & Elderflower Jelly,
Triple Chocolate Brownie)

Fresh Coffee or Tea with Home-Made Chocolates

Main Restaurant, Balcony & Lounge Price £39.95
Green Gallery £28.95

+ a Suggested 10% Gratuity and includes the Disco



Greek Night 27th September 2012



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 Kofttas with Tzatziki
(Minted Lamb Kebabs with a Cucumber Dip)

Or

GARITHES me FETA
(Prawns with Feta on Toasted Ciabatta)

Chicken with Fresh Figs, Mint, Olive & Garlic Mash
(Braised Chicken, Mint, Marmalade, White Wine & Fresh Figs)

Or

KLEFTICO, LEMONATO me PATATES
(Slow Roasted Shoulder of Lamb with Onion, Oregano &
Garlic, Lemon Roasted Potatoes)

Or

Filo Fish Pies
(White Fish, Spinach, Chives, Crème Fraîche & Dill,
Wrapped in Filo Pastry)

Or

MOUSSAKA
(Traditional Greek dish of layered, Egg Plant, Lamb Mince &
Cheese Sauce)

Or

Tomato, Feta Cheese & Olive Tart, Light Tomato Sauce

All the above will be served with a Traditional Greek Salad

Fresh Date & Almond Tart

Or

Greek Yoghurt with Honey Toasted Walnuts &
Seasonal Fruit

Or

Baklava
(Filo Pastry filled with Mixed Nuts & Cinnamon, Vanilla
Dressing)

Or

Greek Chocolate Mousse Tartlets



Fresh Coffee

£22.95 per head + A 10% Suggested Service On Final Bill