

Jazz Night 28th February 2013



An Evening of Entertainment with Live Jazz,
Traditional and Swing
Plus a 4 Course Luxury meal

Roasted Tomato and Lentil Soup, Pepper Cream,
Herb Oil

Or

Russell Luxury Crayfish Cocktail Tower

Or

Smoked Chicken Caesar Salad, Poached Egg and
Parmesan Crackling

Or

Pan Seared Mushrooms cooked with Shallots, Garlic,
White Wine, Finished with Grand Marnier and
Double Cream

London's Broil

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

Or

Breast of Chicken Stuffed with a Bacon Farce,
Garlic Pommes Sauté, Light Jus

Or

Pan Seared Salmon Fillet

Served on Pommes aux Crasse, Spinach, Dill Velouté

Or

Caramelised Red Onion, Red Pepper, Cherry Tomato
Tarte Tatin, Topped with Brie and Served with
Balsamic Dressed Leaves



All the above Served with a Selection of
Seasonal Vegetables

Chocolate Crème Brûlée with Chocolate Biscuits

Or

Individual Raspberry Cheesecake with
Raspberry Compote

Or

Bread and Butter Pudding served with English Custard

Or

"Russells Cheese Board"

Stilton, Brie and Cave Aged Cheddar, Grapes,
Celery & Savoury Biscuits

Coffee or Tea & Home-Made Chocolates



£28.95 per head + 10% suggested Gratuity



Mothers Day Lunch & Dinner 10th March 2013

Roasted Carrot, Red Onion and Butternut Squash Soup

Or

Pressed Ham, Chicken and Green Peppercorn Terrine,
Cherry tomato and Chill Jam

Or

Duo Smoked Salmon, Salmon Mousse with
Pickled Cucumber Relish & Mixed Leaves

Or

White Onion and Pear Tart fine, Blue Cheese Crumble

Or

Wild mushroom Linguine Pasta, Crème Velouté,
Topped in Dressed rocket

Refreshing Orange Sorbet

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

Or

Roast Leg of English Lamb with Roast Potatoes,
Yorkshire Pudding & Minted Jus

Or

Roast Loin of Pork with Crispy Crackling,
Wholegrain Mustard Mash, Somerset Cider Sauce

Or

Grilled Whole Plaice, New Potatoes, Baby Spinach &
Lemon, Prawn and caper butter

Or

Spring Pea & Mint Risotto with Truffle Oil & Parmesan

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

Classic Vanilla Crème Brûlée, Vanilla Shortbread Biscuit

Or

Glazed Lemon Tart with Raspberry Sorbet

Or

Apple & Berry Crumble with English Custard

Or

Triple Chocolate Brownie, Chocolate Sauce and
Vanilla Pod Ice Cream

Or

Russells Cheese Plate, Finest Stilton, Creamy Brie,
Cave Aged Cheddar with Grapes, Celery &
Savoury Biscuits

Coffee or Tea with Homemade Petit Fours

Lunch from 12pm £29.95 per head,

£14.50 for under 10's

Dinner from 5pm £32.95 per head,

£15.50 for under 10's



Winter / Spring 2013 Brochure

AFFORDABLE EXCELLENCE
IN LUXURY SURROUNDINGS



Bell Street
Great Baddow
Chelmsford

Essex

CM2 7JR

01245 478484

01245 472705:

☎: www.russellsrest.co.uk

email: russellsrestaurant@hotmail.com

facebook: [facebook.com/russellsrestaurant](https://www.facebook.com/russellsrestaurant)

twitter: @russellsno1

Theme Nights 2013

Friday 25th January

Our First Gourmet Night for 2013, we will be celebrating Robert Burns, a special themed menu at only £23.95 per head

Tuesday 14th February

St Valentine's Day Bring your loved one to dine in Luxury & Style with us here at Russells, a Gourmet Delight awaits only £45 per head

Thursday 28th February

Our 1st Jazz night of the year, Wonderful 5 piece Jazz band & Amazing Food, what better way to spend a Winters Evening, £28.95 per head

Sunday 10th March

Mothering Sunday, so bring all the Family out for a meal and give mum the Day off, we are open All Day from 12pm Prices from £29.95 per head for Adults, Children under 10 from £14.50 per head

Thursday 28th March

Celebrate Easter early with Russells, Lunch £19.95 or Dinner £24.95 per head

Thursday 25th April

Mexican Night, cooked the Russells way, quality and freshness is the Key, with intense flavours menu. 4 course only £22.95 per head

Thursday 30th May

Will be a Our Pre Summer Celebration with a fine dinning Greek Night, £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

Burns Night "Friday"

25th January 2013



Cock-a-Leekie soup

Or

Vegetarian Haggis Stuffed Mushrooms

Or

Smoked Salmon Pate, Home-made Seeded Brown Bread

Or

Cray Fish Tails Grilled with Garlic Butter served in a filo Basket, on a bed of Shredded Vegetables, Topped with a Langoustine Tail

Or

Haggis Ravioli with Creamed Swede & Carrot with a Whisky Cream



Mains

Roast Grouse with Neeps, Savoy Sausage, Whisky Honey Sauce

Or

Venison and Poached Pear Pie, Creamy Mash, Haggis and Venison Bonbons

Or

Hand Reared Scottish Salmon Poached with Spinach and Wholegrain Mustard Sauce & New Potatoes

Or

Wild Mushroom Kedgeree with Parmesan Shavings & Truffle Oil

Or

Breast of Char-grilled Chicken with Rumbled Thumps & Parsley Sauce

All the above Served with Roasted Vegetable

Desserts

Scottish Raspberry Cranachan

Or

Sticky Toffee Apple Pudding

Or

Traditional Cloutie Dumpling

Or

Typsy Laird - Scottish Drambuie Trifle

Or

A Selection of Scottish Cheeses and Warm Breads



A Warm Whisky Coffee to Finish your Meal Served with Shortbread



Price £23.95 per person

[Plus a Suggested 10% Gratuity on final bill]

Valentines Night Dinner

14th February 2013



Amuse Bouche, Wild Mushroom Soup, Drizzled with Truffle Oil

Grilled Duo of Tiger Prawns, King Scallops, Cauliflower & Chilli Puree on a bed of warm Rocket

Or

Russells Finest Pea and Pepper Risotto, Topped with Parmesan Shavings, Basil Oil

Or

Smooth Chicken Liver & Foie Gras Parfait with Grape Jam & Toasted Brioche

Or

Caramelised Red Onion Tarte Tatin Topped with Goats Cheese,

Served on Balsamic Dressed Leaves

Apricot and Strawberry Sorbet

Prime 10oz aged Rib Eye Steak, Pommies Fondant, Grilled tomato, Sauté Spinach, Madeira Jus

Or

Pan Roasted Corn Fed Chicken Breast, Stuffed with a Salmon Mousse, Wrapped in Parma Ham, Pommies Dauphinoise & Light Creamy Velouté

Or

Grilled Whole Plaice, topped with a caper, lemon and prawn butter sauce, Baby Vegetables.

Or

Large Portabella Mushroom topped with Spinach, Pine Nuts and Gorgonzola Cheese then Sat on a Roasted Pepper Polenta Cake and a Red Wine Reduction

All the above served with Seasonal Vegetables

Trio of Desserts for the lovers to Share Crème Brûlée, Lavender Biscuits & Tart Au Citron, Vanilla Chantilly & Pressed Italian Chocolate Cake, Orange Ice Cream

Or

Russells Finest Cheese Trolley

[Trolley not available on the balcony sorry, but will be served from down stairs]

Coffee & Home-Made Petit Fours

£45.00 per head + 10% Discretionary Service Charge