

Jazz Night  
23rd February 2012

Vichyssoise Soup of Leek & Potato

Or

Individual Mini Game Pie Served with a Light Jus

Or

Layered Crayfish & Prawn Tian  
with a Red Onion Guacamole

Or

Russells House Salad of Baby Spinach, Rocket,  
Radicchio, Charred Peppers, Black Olives, Feta Cheese  
& House Dressing



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

Or

Classic Beef Bourguignon with Pommes Puree

Or

Salmon En Crôte with Crushed New Potato Cake,  
Wine White & Herb Velouté

Or

Butternut Squash & Chilli Risotto with Parmesan Crackling

All the above will be served  
with a selection of seasonal vegetables



Chef's Assiette of Desserts  
(Rich Chocolate Tart, Vanilla Cheesecake, Baileys Crème  
Brulée)



Russells Cheese Taster Plate with Savoury Biscuits,  
Grapes & Celery  
(This Course is available for you to enjoy while listening to  
the Band at £5.50 per head)



Fresh Coffee or Tea with Home-Made Chocolates

£29.95 per head + a Suggested Gratuity of 10%  
Including Live Jazz

Mother's Day Lunch & Dinner  
18th March 2012

Roasted Tomato & Basil Soup with Croutons

Or

Pressed Ham Hock Terrine with Celeriac Remoulade &  
Seasonal Leaves

Or

Smoked Salmon with Pickled Cucumber & Mixed Leaves

Or

Breaded French Brie with a Forest Berry Compote

Or

Grilled Cajun Chicken Caesar Salad



Lemon Sorbet



Roast Sirloin of 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

Gilt Head Bream with Crushed New Potatoes,  
Baby Spinach & Salsa Verdi

Or

Spring Pea & Mint Risotto with Truffle Oil & Parmesan

All the above will be served  
with a selection of seasonal vegetables



Classic Vanilla Crème Brulée with Orange Shortbread  
Biscuits

Or

Glazed Lemon Tart with Raspberry Sorbet

Or

Apple & Berry Crumble with English Custard

Or

Milk Chocolate Mousse with Crème Chantilly

Or

Russells Cheese Plate with Grapes,  
Celery & Savory Biscuits



Coffee or Tea with Homemade Petit Fours

Lunch £29.95 per head, £14.50 for under 10's  
Dinner £32.95 per head, £15.50 for under 10's



## Winter /Spring 2012 Brochure

AFFORDABLE EXCELLENCE  
IN LUXURY SURROUNDINGS



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**twitter:** @russellsno1

## Gourmet Nights for 2012

Thursday 26th January will be our first Gourmet Night of the year, this will be a 7 course tasting menu accompanied by wine, and the price for this evening is £49.95 per head

Tuesday 14th February is St Valentine's Day. Bring your loved one to dine in luxury & style with us here at Russells, a gourmet delight awaits you £45 per head

Thursday 23rd February is our 1st Jazz night of the year, wonderful jazz & amazing food, what better way to spend a winters evening, £29.95 per head

Sunday 18th March is Mothering Sunday, so bring all the family out for a meal and give Mum the day off, we are open all day & evening on this Sunday, prices from £29.95 per head for adults

Friday 30th March is our Stars in Your Eyes night Max Hutton as Michal Bubl , 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 £35.95 per head

Thursday 26th April will be our Guinea Pig Night, there is no menu for this evening. Just sit back and enjoy as gourmet dishes appear right before your eyes, some will be for future menus others just for a bit of fun, only £27.95 per head

Thursday 24th May, will be a Mediterranean Night, a selection of French, Spanish, Italian & Greek dishes, with the unique Russells twist, just think globe hopping without leaving Russells, only £28.95 per head

For more details on our Gourmet Nights as they unfold, please visit our web site at [www.russellsrest.co.uk](http://www.russellsrest.co.uk)

## Wine Gourmet Night 26th January 2012

An assorted selection of hot & cold Canap s  
WINE: House Champagne Brut NV

Potato & Truffle Soup with Parsnips Crisps  
WINE: 2008 Macon Village, Louis Jadot

Lobster & Crab Tortellini with Lobster Bisque  
WINE: 2009 Kleine Zalze Sauvignon Blanc

Eggs Benedict with Black Bacon & Baby Spinach  
WINE: 2008 Voga Pinot Grigio

Pan Fried Breast of Duck with a Lime & Vanilla Mash,  
Parsnip Puree & Blackcurrant Jelly  
WINE: 2008 Houghton "The Bandit" Shiraz-Tempranillo

Chocolate Plate  
Chocolate Tart, Chocolate Fondant, White Chocolate  
Mousse, Chocolate & Orange Sorbet  
WINE: 2005 Chateau La Gironie, Monbazillac

Russells Famous Cheese Plate with Bath Olivers, Grapes  
& Spiced Nuts  
WINE: 2004 Grahams LBV Port

Coffee & Homemade Chocolates

£49.95 per head + A Suggested 10% Gratuity



## Valentines Night Dinner 14th February 2012

Seared diver-caught King Scallop, Smoked Salmon &  
Carrot Puree

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Cream of Mushroom Soup with Truffle Oil  
Or

Salmon Fish Cakes with a Cucumber Salad & Citrus  
Mayonnaise

Or

Duck Liver & Orange Parfait  
with Grape Chutney & Toasted Brioche

Or

Twice Baked Goats Cheese Souffl  with Pear & Walnut  
Salad

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Champagne & White Peach Sorbet

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Prime 10oz Sirloin Steak, with Hand Cut Chips,  
Tomato & Mushroom, Sauce B arnaise

Or

Free Range Breast of Chicken with Pommes Fondant  
& Morel Sauce

Or

Pan Fried Sea Bass with Artichoke Puree,  
Crushed New Potatoes, Baby Spinach

Or

Winter Risotto with Poached Salsafiy

All the above will be served  
with a selection of seasonal vegetables

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Dark Chocolate Fondant  
with a White Chocolate Sauce & Blood Orange Granite

Or

Baileys Parfait with Marinated Raspberries  
& Shortbread Biscuits

Or

Glazed Lemon Tart with Zesty Lime Sorbet  
Or

Selection of Russells finest Cheeses served with Carr  
Water Biscuits & House Chutney

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Coffee & home-made Petit Fours  
£45.00 per head + 10% Discretionary Service Charge  
Including a Rose for the Lady

Options

6 Oysters for £7.50

Pre-Order Chateau Briand for two people £15 supplement