



Russell's  
Right Royal  
Jazz Lunch  
Friday 29  
April 2011

Menu

Cream of Asparagus Soup with Herb Cream  
Slow Roasted Plum Tomatoes on Toast with Taleggio Cheese  
Chicken Liver Parfait with Pickled Cornichons and Toasted Brioche

A Salad of Watermelon, Fresh Figs, Feta, Olives and Pumpkin Seeds with Honey Dressing

Smoked Haddock and Spring Onion Croquettes with Curried Potato Salad

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Warm Poached Salmon Salad with New Potatoes and Lime and Watercress Mayonnaise

Serrano Ham, Local Asparagus, Fried Egg, Romesco and Manchego Shavings

Smoked Trout with Mussel, Fennel and Saffron Risotto

Spiced Lamb Kofta, Dried Fruit Cous-cous, Olives, Mint, Cucumber and Yoghurt Relish and Warm Pitta Bread

Baked Gorgonzola and Herb Polenta with Stewed Plum Tomatoes, Garlic, Olives, Rocket and Balsamic Syrup

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Carrot and Walnut Cake with Passion Fruit Frosting

Iced Yoghurt and Muesli Parfait with Apricot Compote

Warm Chocolate and Hazelnut Brownie with Chocolate Ice Cream

A Selection of Ice Creams and Sorbets

The Three Best Cheeses of the Moment served with a Relish of the Moment

£35.00 per person including some great jazz from The Johnny Holmes Trio

For more information or bookings please contact:  
wendy@russellofbroadway.co.uk or 01386 853555

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