



RUBY MENU

Choice of Chefs Homemade Soup

Duck Liveer and Orange Pate

Served with a red onion marmalade and olive oil crostini's

Smoked Trout

With celeriac and caper remoulade, watercress and balsamic glaze

Gala Melon Platter with Mango and Kiwi

Dressed in a lime and coriander oil

Avocado & Prawn Salad

On a bed of mixed leaves and French dressing

Roast Leg of Welsh Lamb

With a cranberry tartlet and rosemary jus

Roasted Pork Loin

Served in a white wine and grain mustard sauce

Oven Baked Breast of Chicken

With a red wine and mushroom sauce

Fillet of Salmon

Served in a ratatouille sauce

Mediterranean Vegetable Farfalle Pasta

Topped with grilled mature cheddar and dressed rocket

All served with a selection of vegetables , roast and new potatoes

Profiteroles

With chocolate sauce

Forest Fruit Meringue with a Belgian chocolate crisp

Triple Chocolate Fudge Cake with whipped vanilla cream

Lemon Drizzle Cake

With a zesty lemon curd and mango coulis

Coffee & Homemade Fudge

Ruby Package also includes

One Glass of Sparkling Wine on arrival

Two Glasses of Wine with the meal

One Glass of Pink Sparkling Wine for the Toast