



## **Ruby Menu 2025**

**£10 per person upgrade charge**

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### **Choice of Chefs Homemade Soup**

#### **Duck Liver 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 with French dressing*

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### **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**

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### **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*

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### **Coffee & Homemade Fudge**

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### **RUBY PACKAGE ALSO INCLUDES**

One Glass of Sparkling Wine on arrival  
Two Glasses of Australian Wine with the Meal  
One Glass of Pink Sparkling Wine for the Toast

**Additional guests charged at £79.15pp**

*VAT @ 20% is included*