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STARTERS

DUO OF MINI FISHCAKES

Cod, hake, smoked haddock & salmon, with mash potato.
Served with sweet chilli sauce.
(Gf upon request)

DELICIOUSLY SMOOTH DUCK & PORK PATE

Laced with a french orange & cognac liqueur.
served with toasted fingers..
(Gf upon request)

APPLE AND PARSNIP SOUP

Served with warm bread roll
(Gf & Vegan upon request)

MAIN DISHES

TRADITIONAL ROAST TURKEY

Served with a mini sausage wrapped in bacon, an onion & sage stuffing & homemade gravy.
(Gf upon request)

MUSHROOM TART

Mushroom and sweet potato & stout vegan open tart with a balsamic vinegar glaze.
(Vegan)

FILLET OF SALMON

Served with a hollandaise sauce.
(Gf upon request)

MUSHROOM, CRANBERRY & BRIE WELLINGTON

Puff pastry filled with mushrooms, seasoned spinach with hazelnut and melted brie.

All mains are served with carrots, parsnips, brussel sprouts & roast Potatoes.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Served with a vanilla brandy sauce.

TIRAMISU

Coffee soaked sponges, layered with zabaglione cream & finished with cocoa dusting.
(Gf upon request)

FRESH FRUIT SALAD

A serving of fresh fruit lovingly prepared in our kitchen.
(GF & Vegan)

CHOCOLATE TRUFFLE BROWNIE TORTE

Gluten free & vegan dessert with a chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with cubes of chocolate. brownie
(GF & Vegan)