



RubyBlue

NEW YEAR'S EVE MENU

AMUSE-BOUCHE



Rosary Goat's Cheese Bon Bon
served in tartlet with red onion jam, superseeds and edible flower

STARTERS



Grilled Asparagus & Serrano Ham
with celeriac remoulade and crispy capers

Smoked Salmon & Atlantic Prawn Sourdough Bruschetta
with beetroot salsa, fennel and lemon

Pearl Couscous Salad
with Sunblaze tomato, feta cheese, avocado, pomegranate and chilli herb vinaigrette

Winter Vegetable Soup
with basil pesto focaccia and pumpkin seeds

MAIN COURSE



Roast Salmon Supreme
with sautéed baby courgettes, creamy wild mushroom sauce and sriracha sauce

Saffron Pearl Barley Risotto
with sweet potatoes, kale, feta cheese and tempered cumin seeds

Grilled Sirloin Steak
with brandy peppercorn sauce, roasted tomato, chunky chips and roquette

Corn-Fed Chicken Florentine
with gnocchi, Sunblaze tomatoes and spinach in a creamy sauce

DESSERTS



Classic Lemon Meringue Pie
with raspberry coulis and mint

Salted Caramel and Chocolate Tart
with pecan praline and toffee sauce

Eton Mess
Meringue, strawberries, raspberry coulis, redcurrants and crème Chantilly

TO FOLLOW



Selection of Macarons
Milk chocolate & passion fruit, blackcurrant & violet, chocolate & orange and caramel with sea salt

** If you have any allergies or intolerances, please ask a member of the team for more information*

