



## CHAPTER ONE

### DINNER MENU

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#### SOUP

Soup of the day (*Ask your server for today's selection*)

Spinach and peas cappuccino soup, white truffle oil and parmesan crisp (v)

Seafood minestrone soup with kpakpo shito and salt fish fritter

Smoked light goat soup

Smoked Guinea Fowl and spinach light soup with spinach scone

#### STARTERS

Crab and avocado tian gazpacho, soft boiled egg

Carpaccio of tuna nicoise

Smoked salmon with salmon ballontine, salmon Scotch egg, beetroot, horseradish emulsion

Braised snail ravioli, spinach and equisi confit with citrus tomato confit, spinach foam

Smoked duck, duck rillet, plum and ginger chutney, mulled wine reduction, crisp bread stick

Black cod with miso, citrus grouper, ginger and teriyaki salmon and palm sugar dressing

Coriander and crab cake, seared salmon, thai prawns salad with mango salsa thai dressing

Lobster cocktail, prawn tempura with crab and ginger chopstick

Seared scallop, black pudding, cauliflower espresso and citrus reduction

Twice baked cocoyam and parmesan soufflé, cocoyam beignets, apple compote and summer truffle (v)

Plantain millefeuille, grilled halloumi, with olive puree and tomato confit, basil foam (v)

Honey goat cheese with grilled honey beetroot and toasted truffle brioche (v)

(v) vegetarian



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#### MAINS - FISH AND SEAFOOD

Pan cassava fish, sweet potatoes puree, sauté spinach saffron and vanilla sauce

Fillet of sole with scallop king clam, smoked bacon with wild mushroom chowder served with buttered spinach, pumpkin puree and a smoked veloute

Crab linguine with tiger prawns, chili and rocket with sun-dried tomatoes and a splash of white wine

Pan roasted salmon fillet with scallion, radish salad and soy-temple orange glazed

Luxury lobster (*Dressed lobsters, roast smoked salmon, crevettes, crab and coriander cake, luxury seafood salad*)

#### MAINS - POULTRY

Slow roasted duck breast, duck terrine, confit duck leg cake, glaze spinach, cauliflower, beetroot puree with duck jus

Roast breast of Guinea Fowl with cassava and sweet potato dauphinoise, buttered green cabbage, rich smoked bacon mushroom sauce

Chef Ruby signature chicken curry with mango chutney, cucumber raita, tomato salad, poppadum, daal and naan bread

#### MAINS - MEAT

Lightly smoked roast rack of lamb, puna yam and mint croquettes, fresh peas puree, roast tomato and rosemary jus

Slow roasted pork fillet, pot roast pork belly, sausage stuff cabbage, minted puna yam bubble and squeak baby vegetables, and pork crackling smoked bacon and mushroom and a red wine jus

Grilled Scottish beef fillet with potato mousseline, spinach stuffed tomato, mushroom with shallot, spinach and Madras wine sauce

Asia glazed veal chop, oxtail, cabbage and potato tart sauté courgette, with black pudding mash, shallot and red-wine gravy

#### MAINS - VEGETARIAN

Spring vegetable risotto with seasonal market vegetables, to include asparagus, young leeks, fresh broad beans and peas, finished with mascarpone and parmesan

Globe artichoke heart topped with ratatouille and goat cheese with sweet potato gnocchi, rocket and balsamic onions

(v) vegetarian



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#### DESSERTS

Chocolate and coconut tart with coconut cream

Three chocolate brownies with boflot filled with Bailey mousse, Bailey ice cream hot chocolate sauce

Passion fruit and mango cheese cake, passion fruit madeleine

Plantain and banana tart, poached banana ice cream with white chocolate sauce

Flourless chocolate and orange sponge with orange and cointreau ice cream

Lime and ginger crème brulee with stem ginger shortbread

Sticky toffee, banana and date pudding served with a toffee ice cream

Chocolate and salted caramel fondant, vanilla beans ice cream, white chocolate milkshake with salted caramel macaron

Banoffee tart, toffee mousse, with vanilla ice cream

A variety of Ghana chocolate (chocolate cannelloni with salt caramel centre, soft chocolate fudge cake, with rich chocolate mousse top,

chocolate macaroon and pistachio nut ice cream

Seasonal fruit salad with cointreau citrus syrup

Mancheago cheese with quince jelly, homemade apple and grape chutney, apricot cake and cheese biscuit