



LOVE'S fish restaurant

Formerly Ruby Tates

NEW YEAR'S EVE CHAMPAGNE DINNER MENU

4 course £49.95 per person

A Glass of Champagne on arrival.

STARTER

6 natural rock oysters

Served with shallot vinegar

Breaded fish cakes

Horseradish & crème fraiche dressing and wild rocket salad

Seared calves liver

Merlot jus & roasted baby onions

Vine Mussels

with white wine garlic and cream

MAIN COURSE

Pan fried whole sea bass

Chorizo, olive & dill vinaigrette

Medallions of fillet steak

Thyme jus and béarnaise

Lobster Thermidore

½ Lobster grilled in butter, mushrooms, cream, mustard & Parmesan cheese

Whole lemon sole

Pan fried with capers, lemon and brown butter.

* All served with roasted potatoes, honey glazed squash and broccoli almandine *

DESSERT

Apple crumble with vanilla ice cream

Crème Brulee, with fresh raspberries

Chocolate truffle torte with blueberry coulis and fresh strawberries

Selection of cheese, dried fruit and crackers

COFFEE, TEA & MINTS

10% service will be added to your bill

