



ROSLIN BEACH
HOTEL

VALENTINE'S DAY

Set Menu

STARTERS

CREEDY CARVER DUCK TERRINE
Terrine, Quince, Pistachio, Toasted Brioche

SHETLAND SCALLOPS
*Crispy Oysters, Burnt Cucumber, Fine Herb Salad,
Roe Sauce*

WARM BURRATA (V)*
*Lentils & Tomato, Croutons, Black
Olives, Lemon*

CROMER CRAB TORTELLINIS
Lobster Sauce, Pickled Radish, Basil Foam, Samphire

MAINS

BLACK ANGUS FILLET CANNON FOR TWO
*Béarnaise Sauce, Confit Tomato, Roscoff Onion Rings, Truffle & Parmesan Triple
Cooked Chips, Cress*

STEAMED SOUTH COAST HALIBUT
Azuki Beans, Purple Sprouting Broccoli, Caviar, Seaweed Sauce, Lemon Verbena

CREEDY CARVER CHICKEN
Hen of the Woods, Black Garlic, Confit Leg Bon Bone, Brassica

BBQ HARISSA SPICED CAULIFLOWER (VE)
Hummus, Golden Raisins & Kale, Soy Yoghurt, Almonds

DESSERTS

RED VELVET CHEESECAKE
*White Chocolate Cremeux, Chocolate Dipped Strawber-
ries, Strawberry Sorbet*

RHUBARB & APPLE CRUMBLE
Vanilla Custard, Vanilla Ice Cream

PASSIONFRUIT & CHAMPAGNE PANNACOTTA
*Mango & Passionfruit Compote, Coconut Macaron
Crumb, Passionfruit Granita*

CHOCOLATE & CHERRY FEAST FOR TWO
*70% Valrhona Chocolate Fondant,
Cherry Bakewell Tart, Chocolate Sauce, Kirsch
Soaked Cherries, Cherry Sorbet*

CHEESE SELECTION
*(Godminster Cheddar, Oxford Blue, Somerset Brie, Pont L'Eveque, Rosary Ash Goats Cheese)
Real Ale Chutney, Grapes & Artisan Cheese Biscuits*

PETIT FOURS
Selection of Chocolate Truffles & Macarons

£60 PER PERSON

**Vegetarian/Vegan Option Available*

*All our dishes are cooked to order therefore cooking times may vary. Please ensure your server is aware on any allergies and dietary requirements, we
may have additional options for you. An optional 10% service charge will be added to your bill. We will be accepting debit and credit card only.*