

BOXING DAY *Menu*

The Christmas celebrations are not over yet! What better way to spend your Boxing Day than breathing in the sea air along the Pier, followed by a five-course meal?

Amuse-Bouche

Goat Cheese Cheesecakes, Beetroot Jelly

Entrées

Tomato and Basil Soup, Texture of Parmesan

Tian of Fresh Crab and Avocado
Gazpacho Sauce

Salad of Queen Scallops and Chorizo

Sundried Tomato and Roasted Pepper Arranchini, Sweet Basil Coulis

Main Course

Roast Highland Aberdeen Angus Sirloin, Yorkshire Pudding, Seasonal Vegetables, Duck Fat Roast Potatoes, Horseradish Cream

Slow Roast Turkey Breast, Sage and Apricot Stuffing, Bacon Wrapped Chipolata Sausage, Buttered Mixed Vegetables, Sautéed Chestnuts and Brussels Sprouts, Roasted Duck Potatoes and a Yorkshire Pudding

North Atlantic Monkfish, Native Lobster, Citrus and Herb Risotto, Parmesan Shavings

Winter Mediterranean Vegetable Gratin, Wilted Spinach, Smoked Cheddar Cheese, Herb Crumb

Desserts

Roslin Homemade Christmas Pudding, Courvoisier Cream Sauce

Individual Apple and Blackberry Pie, Madagascar Vanilla Crème Anglaise

Rich Chocolate Truffle Torte with Amaretti Ice Cream

Selection of British Cheeses

Warm Mini Mince Pies, Coffee and Petit Fours

BOXING DAY AT THE ROSLIN - 60 PER PERSON