



BOXING DAY MENU

The magic isn't over, let us host your Boxing Day over-looking the crisp estuary, gather your family & friends to relish our three course lunch.

STARTERS

ROSLIN KING
PRAWN COCKTAIL
*Avocado, Baby Gem Lettuce,
Cucumber, Cherry Tomatoes,
Marie Rose Sauce*

LOCH DUART PASTRAMI
CURED SALMON
*Celeriac Remoulade,
Confit Tomato, Piccalilli Gel*

ROASTED TOMATO
AND BASIL SOUP (V)
Brie and Truffle Toastie

DUCK AND CHICKEN
LIVER PARFAIT
*Pear and Cranberry Chutney,
Smoked Almonds, Toasted Brioche*

MAIN COURSE

ROASTED SCOTTISH
AGED RIB OF BEEF
*Seasonal Vegetables, Roast Potatoes,
Yorkshire Pudding*

FREE RANGE TURKEY
*Seasonal Vegetables, Roast Potatoes,
Yorkshire Pudding, Stuffing,
Pigs in Blankets*

PAN FRIED NORTH
ATLANTIC COD LOIN
*Parmentier Potatoes,
Fava, Brown Anchovies,
Bbq Leek, Cavolo Nero,
Chicken Jus*

ROSLIN NUT ROAST (V)
*Seasonal Vegetables, Roast Potatoes,
Yorkshire Pudding*

DESSERTS

ROSLIN
CHRISTMAS PUDDING
*Apple Compote, Brandy Sauce,
Vanilla Ice Cream*

CHOCOLATE GLAZED
PEANUT BUTTER CHEESECAKE
*Chocolate Sauce, Candied Peanuts,
Caramel Bananas, Banana Ice Cream*

SPICED PLUM CRUMBLE
*Spiced Honey, Roasted Plums, Almonds,
Madagascan Vanilla Custard*

A SELECTION OF
THREE CHEESES
Cheddar, Brie & Blue Cheese

£70 PER PERSON

Please see separate menu for any dietary requirements