

# CHRISTMAS PARTY LUNCH

## Menu

Enjoy this three-course festive meal in our award-winning restaurant.

SATURDAY 1ST – SATURDAY 22ND DEC | 12PM - 3PM (EXCLUDES SUNDAYS)

Entrées	Main Course	Desserts
Freshly Made Vine Tomato Soup, Basil Oil and English Oak Smoked Cheddar Straw	Slow Roast Turkey Breast, Bacon Wrapped Chipolata Sausage, Apricot and Sage Stuffing, Fresh Cranberry Sauce, Seasonal Vegetables	Roslin Homemade Christmas Pudding, Brandy Sauce
Roslin Classic Prawn Cocktail with Avocado and Sweetcorn	Pan Fried Fillet of Seabream, Buttered Green Vegetables, Crab and Lemon Cake, Herb and Brown Shrimp Sauce	Tantalising Trio of Chocolate
Carrot and Cashew Paté, Rye Bread, Pickled Vegetables	Braised Rump Pave Steak Bourguignonne, Thyme, Baby Onions, Pancetta Bacon, Button Mushrooms, Rich Port Sauce, Seasonal Vegetables, Dauphinoise Potatoes	Strawberry and Prosecco Pannacotta with Raspberry Gel and Homemade Shortbread
Trio of Melon, Mojito Syrup	Butternut Squash, Spinach, Mascapone and Blue Cheese Wellington, Wholegrain Mustard Sauce	Crème Brulée, Winter Berry Compote
Duck and Chicken Liver Parfait, Red Onion Chutney, Pistachio, Granary Toast	Parmesan Crusted Corn Fed Chicken Breast, Spinach, Baby Carrots, Roasted Potatoes and Red Wine Jus	

# CHRISTMAS PARTY EVENING

## Menu

The evening begins from 7pm with an elegant Roslin cocktail, followed by a delicious four-course meal. Then dance the night away with the Roslin resident DJ.

WEDNESDAY - THURSDAY: 45 PER PERSON | FRIDAY & SATURDAY: 55 PER PERSON

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Roslin Classic Prawn Cocktail with Avocado and Sweetcorn	Pan Fried Fillet of Seabream, Buttered Green Vegetables, Crab and Lemon Cake, Herb and Brown Shrimp Sauce	Tantalising Trio of Chocolate
Carrot and Cashew Paté, Rye Bread, Pickled Vegetables	Braised Rump Pave Steak Bourguignonne, Thyme, Baby Onions, Pancetta Bacon, Button Mushrooms, Rich Port Sauce, Seasonal Vegetables, Dauphinoise Potatoes	Strawberry and Prosecco Pannacotta with Raspberry Gel and Homemade Shortbread
Trio of Melon, Mojito Syrup	Butternut Squash, Spinach, Mascapone and Blue Cheese Wellington, Wholegrain Mustard Sauce	Crème Brulée, Winter Berry Compote
Duck and Chicken Liver Parfait, Red Onion Chutney, Pistachio, Granary Toast	Parmesan Crusted Corn Fed Chicken Breast, Spinach, Baby Carrots, Roasted Potatoes and Red Wine Jus	Colston Basset Stilton and Black Bomber Cheddar, Chutney and Crackers
		Warm Mini Mince Pies and Coffee

ROSLIN CHRISTMAS LUNCH MENU - 27.50 PER PERSON

29TH NOV | 30TH NOV | 1ST DEC | 5TH DEC | 6TH DEC | 7TH DEC | 8TH DEC | 12TH DEC

13TH DEC | 14TH DEC | 15TH DEC | 19TH DEC | 20TH DEC | 21ST DEC | 22ND DEC