



FESTIVE SET MENU

Delight in the return of our cherished Festive Celebration Set Menu, making its grand re-entrance for another year. Indulge in the sheer opulence of our three-course festive menu, masterfully curated and available for both lunch and dinner.

STARTERS

FREE RANGE CHICKEN LIVER PARFAIT <i>Orange & Onion Marmalade, Sticky Cranberries, Toasted Sourdough</i> Mk, E, G*	HOME SMOKED CURED SCOTTISH SALMON <i>Horseradish Buttermilk, Pickled Beetroot, Radish, Dill Oil</i> F, Mk	ROSLIN PRAWN COCKTAIL <i>Iceburg Lettuce, Cherry Tomato, Avocado, Cucumber, Marie Rose</i> Ce, C, E, Mu*	ROASTED TOMATO SOUP (V)* <i>Gruyere Croutons, Basil, Puffed Rice</i> Ce, Mk*, G*
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MAIN COURSE

FREE RANGE BRITISH TURKEY <i>Seasonal Vegetables, Roast Potatoes, Stuffing, Yorkshire Pudding, Pigs in Blankets</i> Ce, G*, E*, Mk*, Mu*, S, Sd*	SLOW COOKED GRASS FED IRISH BEEF SHORT RIB <i>Creamy Mash Potato, Pickled Shallots, BBQ Carrot, Brussels Tops</i> Mk, Ce, S	ROASTED ATLANTIC COD LOIN <i>Crushed Baby Potatoes, Caramelized Leek, Seaweed Beurre Blanc</i> Mk, F	BBQ CAULIFLOWER STEAK (V)* <i>Crushed Pumpkin, Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding, Crispy Sage, Vegan Jus</i> G*, Mk*
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DESSERTS

ROSLIN HOMEMADE CHRISTMAS PUDDING <i>Cranberry Parfait, Grand Marnier Custard</i> G*, Mk, E, S, Sd, N*, Alc	PEPPERMINT CHOCOLATE CHRISTMAS TREE <i>Jivara Chocolate Ganache, Chocolate Sponge, Gingerbread Ice Cream</i> G, E, Mk, Sd, S	MORELLO CHERRY & EGGNOG CHEESECAKE <i>Sour Cherry Marmalade, Gingerbread Crumbs</i> Ce, G, Mk, E, Sd, Alc	BLACK FOREST GATEAU (VE) <i>Chocolate Sponge, Sour Cherry Compote, Chocolate Ganache, Vegan Vanilla Ice Cream</i> L, S, Sd
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LUXURY CHRISTMAS CHEESEBOARD

*A Selection Of Three British Cheeses, Homemade Fruit Chutney,
Crackers, Grapes, Celery, Fruits*
G*, Ce, Mk, S

MONDAY - WEDNESDAY

LUNCH: 12PM- 4PM | £38 PER PERSON
DINNER: 6PM- 9PM | £45 PER PERSON

THURSDAY

LUNCH: 12PM- 3PM | £38 PER PERSON

SATURDAY

LUNCH: 12PM- 3PM | £50 PER PERSON

FRIDAY

LUNCH: 12PM- 3PM | £45 PER PERSON

[C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals Containing Gluten, [L] Lupin, [Mk] Milk, [Mo] Molluscs, [Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [Sd] Sulphur Dioxide, [Se] Sesame seeds, [Alc] Alcohol, [*] Alternative options available, please check with a team member. Please check with your server before starting your meal. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for customers with special dietary requirements will be 100% allergen or contamination free. An optional 10% service charge will be added to your bill.