



ROSLIN BEACH
HOTEL

FUNCTION MENU

STARTERS

- Hand Dived King Scallop, Creamed Cauliflower Veloute, Capers And Raisins - *Supplement £2.95*
Poached Loch Duart Salmon Ballotine, Potato Salad, Horseradish, Watrercress
Roslin Seafood Cocktail, King Prawns, Lobster, Baby Gem, Avocado - *Supplement £1.95*
Chicken Liver Parfait, Caramelised Apple, Hazelnuts, Toasted Brioche
Smoked Dingley Dell Pork Terrine, Celeriac Remoulade, Fine Herbs
Foie Gras Terrine, Sauternes, Baked Peaches, Fennel - *Supplement £2.95*
Buratta Salad, Heritage Tomatoes, Basil Pesto, Ciabatta Croutons (V)
English Pea Soup, Goats Cheese Ravioli, Broad Beans, Mint (V)

MAINS

- Native Breed Beef Wellington, Mousseline Potatoes, Roast Shallot, Red Wine - *Supplement £3.95*
Glazed Ox Cheek, Braised Carrot, Spring Cabbage, Trompette Mushrooms
Creedy Carver Chicken, Parma Ham, Buttered Potato, Maderia, Broad Beans, Truffle
Essex Lamb Rump, Roasted Aubergine, Confit Garlic, Sauce Anti Boise - *Supplement £1.95*
Roast Cornish Cod, Sprouting Broccoli, Jersey Royals, Caviar Beurre Blanc
Wild Sea Bass, White Beans, Leigh On Sea Cockles, Seaweed, Champagne Butter - *Supplement £2.95*
Potato Gnocchi, Smoked Tomato Sauce, Pine Nuts, Parmesan (V)
Wild Mushroom 'Dartois', English Asparagus, Peas And Lettuce (V)

DESSERTS

- Vanilla Panna Cotta, Fresh Strawberries, Strawberry Gel
Lemon Cheesecake, Raspberry Sorbet
Mixed Berries Pavlova
Cherry Bakewell, Vanilla Ice Cream, Cherry Coulis
Mango & Passion fruit Mousse, Mango Salsa
Selection Of Ice Creams & Sorbets (Vegetarian / Vegan Option)

*More **Vegan** and Gluten Free (gf) dessert options available on request.*

Vegan alternatives are available on request and are limited to one choice per event.

This menu price is for our 1:1:1 choice option and includes 1 additional vegetarian option for guests.

£38.50 Per Person