



ROSLIN BEACH
HOTEL

SUNDAY LUNCH

STARTERS

*Roslin Prawn Cocktail, Avocado Puree, Smoked Paprika
Scallops, Pea & Mint Fregola, Airbag & Black Pudding Crumb, Lemon Gel, Pea Shoots (2.50 supplement)
Ham Hock Terrine, Rhubarb Chutney, Bitter Salad, Sourdough
Roasted Cauliflower Soup, Toasted Almonds, Sourdough
Bocconcini, Bitter Salad, Golden Raisins, Walnut Pesto (V)*

MAIN COURSE

Served with Yorkshire Pudding, Roast Potatoes & Seasonal Vegetables

*Roast Sirloin of Hereford and Black Angus Cross Beef
Essex Roast Pork & Crackling
Roast Crown of Free-Range Turkey*

*Hake, Crushed New Potatoes, Anchovy Butter, Citrus Salad
Roasted Butternut Squash, Tomato, Chilli & Herb Stuffing (V/VE) **

DESSERTS

*Sticky Toffee Pudding, Toffee Sauce, Orange Marmalade, Vanilla Ice Cream
Chocolate & Cherry Cheesecake, Cherry Gel, Cherry Sorbet, Amaretti Crumb
Pineapple & Coconut Eton Mess, Chantilly, Coconut Meringue, Pineapple Compote
Vanilla Panna Cotta, Strawberry Compote, Strawberry & Elderflower Gel, Pistachios
Artisan Cheese Selection, Apple & Cider Chutney, Cheese Crackers (£4 Supplement)*

THREE COURSES - £38.50

CHILDREN - £16

Prices include VAT. As always, we spend time sourcing the best and finest ingredients from around our shores and beyond. All our food is cooked to order, therefore cooking times may vary. If you have any food allergies, please inform a member of staff, as we have additional information and options for you. An optional service charge of 10% will be added to your bill. Guests 12 years and under are classed as children.