



ROSLIN BEACH
HOTEL

SUNDAY LUNCH

STARTERS

Roslin Prawn Cocktail, Avocado Purée, Smoked Paprika
Scottish Scallops, Parsnip Croquette, Chestnut Puree, Pork Airbag (£2.50 supplement)
Chicken Liver Parfait, Caper & Raisin Chutney, Pistachio Crumb, Celery Cress, Brioche
Caramelised Red Onion & Goat's Cheese Tart, Fennel Salad, Red Wine Syrup (V)
Carrot & Coriander Soup, Micro Coriander, Sourdough

MAIN COURSE

Served with Yorkshire Pudding, Roast Potatoes and Seasonal Vegetables
Roast Sirloin of Hereford and Black Angus Cross Beef
Essex Roast Pork and Crackling
Roast Crown of Free-Range Turkey

Seared Salmon, Duo of Turnips, Tenderstem Broccoli, Cockles & Clams Noisette
Chipotle & Lime Cauliflower Steak, Mexican Style Wild Rice, Avocado, Sour Cream, Pico de Gallo (V/VE)

DESSERTS

Steamed Jam Sponge Pudding, English Custard
Blackberry Ripple Cheesecake, Cinnamon Apple Compote, Vanilla Ice Cream
Chocolate Truffle Torte, Orange Sorbet, Coffee Anglaise
Individual Lemon Tart Meringue Pie, Fresh Raspberries, Minted Chantilly Cream
Artisan Cheese Selection, Apple and Cider Chutney, Cheese Crackers (£4 Supplement)
Ice Cream and Sorbet Selection

THREE COURSES - £39.50

CHILDREN - £18.00

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.