



ROSLIN BEACH
HOTEL

STARTERS

CORNISH CRAB LASAGNE

Cavair Butter Sauce, Fine Herbs

TUNA

Seared Yellow Fin Tuna, Avocado, Radish, Pickled Cucumber, Kombu Dressing

BURATTA

Blood Orange, Radicchio, Capers, Pine-nuts, Sourdough Croutons

TERRINE

Confit Dingley Dell Ham And Chicken, Truffled Green Beans, Tarragon, Brioche

MAINS

CHATEAUBRIAND (FOR TWO)

Roasted shallot, spinach, mushroom puree, green peppercorn sauce

DAY BOAT WILD SEA BASS

Steamed mussels, champagne sauce, basil, globe artichokes

MERRYFIELD FARM DUCK

Confit leg, Spiced lentils, heritage carrots, spring greens, duck sauce

CHEESE SOUFFLÉ

Double baked berkswell soufflé, leek fondue, celeriac, hazelnuts

SWEET TEMPTATIONS

50 SHADES OF RED SHARING PLATTER FOR TWO

*Raspberry Pannacotta, Strawberry Sorbet With Pink Prosecco Fruits,
Red Velvet Cake With Ruby Chocolate Cremeaux,
Raspberry & Rose Petal Macaroon, Passion Fruit and Rhubarb Cheesecake*

COFFEE & CHOCOLATE TRUFFLES

INFO@ROSLINHOTEL.COM

01702 586375

WWW.ROSLINHOTEL.COM

£99 PER COUPLE