

# Special Occasions Menu 2012

For your whole party, please choose **one** starter, main course & dessert from the following:

## Starters

Fresh Homemade soup of your choice

Fanned melon with fresh raspberries and served with passion fruit coulis

Classic Prawn cocktail garnished with a king prawn

Salad of Asparagus, vine tomato, Rocket and Parmesan  
Served with a Dijon mustard dressing

Coquilles St Jacques - Scallops served in the shell with spinach and a creamy cheese sauce.

Classic chicken Caesar salad - Chicken with crisp cos lettuce, croutons and garlic, parmesan and anchovy dressing

Smoked salmon parcel stuffed with cream cheese and chives

Ham hock terrine with foie gras pate through the centre and served with homemade spiced chutney. (Supplement £2.50)

Local smoked salmon, capers and black pepper.  
Succulent smoked salmon supplied by one of our fishmongers (Supplement £2.50)

Tian of crab, avocado and lemon sauce (supplement £2.50)

## Sorbet Course

We can also offer a sorbet course in between the starter and main course Priced at £3.95. Choose from our selection of Champagne, Raspberry, Lemon, Pink Grapefruit, Vanilla.

## Light Fish Courses

Fish course available as an extra course at £6.95

Fish soup with rouille and croutons

Fillet of sole with spinach, grapes and chives

Terrine of salmon and crayfish wrapped in sea weed, crème fraise and dill

Crab and pink grapefruit salad

## Main courses

Roast sirloin of beef with Yorkshire pudding and seasonal vegetables, thyme and garlic roast potatoes.

Confit of lamb chump served with herb fondant potato, green beans and turned carrots, red wine and rosemary.

Breast of chicken with asparagus, wild mushroom stuffed tomato, croquette potato and hollandaise sauce.

Loin of Suffolk pork with spinach, potato and root vegetable dauphinoise and apple gravy

Poached Shetland salmon, scallop and ginger sauce, sugar snap peas, baby leek and new potatoes.

Sea Bass and spinach in pastry with a selection of baby vegetables.

Breast of chicken stuffed with crab and served with mange tout, red pepper risotto and seafood sauce.

Curry spiced chicken with coconut rice.

Fillet of lemon sole, light curry sauce and lobster (supplement £3.95)

Rack of lamb served with dauphinoise potatoes, vegetable stuffed courgette and mint gravy. (Supplement £2.95)  
Breast of duckling served with orange and marmalade sauce, parisienne potatoes, green beans, carrots and baby onions. (Supplement £2.95)

Fillet of beef with wild mushroom sauce, broccoli, puree of celeriac and sauté potatoes. (Supplement £2.95)

## Vegetarian Selection

Green vegetable Risotto

Timbale of Mediterranean vegetables, basil sauce

Butternut squash, aubergine Bolognese and Somerset brie

## Dessert

Strawberry and raspberry pavlova

Exotic fresh fruit salad with Malibu

Chocolate profiteroles with baileys cream

Summer pudding with clotted Devon cream

Three different chocolates- white chocolate and raspberry tart, milk chocolate crème brulee, dark chocolate pyramid (supplement £2.50)

Crème brulee with the flavour of your choice pear tart tatin, honey ice-cream

Bread and butter pudding with vanilla crème anglaise

Banana parfait with fresh raspberries and pistachio tuille

Steamed syrup sponge and custard

Coffee/Tea

**All the above dishes are a guide, if you wish we can also put together a menu of your own selections.**

**£32.50 per person**  
Service Charge **NOT** included



ROSLIN BEACH HOTEL



Menu may be subject to change when booking in advance. However, your menu will be confirmed 14 days prior to your event.