

AFTERNOON TEA

THE TRADITIONAL

Traditional afternoon tea

Choice of plain or fruit scone with sweet cream and strawberry jam

A selection of freshly prepared finger sandwiches served on white & brown bread

A seasonal selection homemade cakes

From £12.95 per person

THE CLASSY

Champagne afternoon tea

Choice of plain or fruit scone with sweet cream and strawberry jam

A selection of freshly prepared finger sandwiches served on white & brown bread

A seasonal selection homemade cakes

Served with a glass of Champagne

£19.95 per person

THE MODERN

Champagne afternoon tea

Choice of plain or fruit scone with sweet cream and strawberry jam

A selection of freshly prepared finger sandwiches served on white & brown bread

A seasonal selection homemade cakes

Served with a cocktail of your choice

£19.95 per person

GLUTEN FREE

Chef's selection of sandwiches, scones, cakes and fancies made with gluten free produce and ingredients. Served with jam, cream and a pot of tea or coffee

£22.90 for two

Add freshly made Soup of the Day for £3.50 per person

Add a glass of Prosecco for £6.50 per person

Add a glass of Champagne for £7.50 per person

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HOTEL

Thank you for joining us for Afternoon Tea.

Afternoon Tea or Cream Tea is a traditional British relaxation break where light food is accompanied by a nice pot of refreshing tea or coffee and as tradition states, should be served on and with delicate crockery. To that end we only use the finest bone china. We do hope you enjoy your Afternoon Tea and your time with us at Rosslea Hall Hotel.

Before ordering please make staff aware of any allergies or intolerances you may have. We shall do our best to provide you with suitable food but we cannot guarantee that any of our products are free from cross contamination.

HIGH TEA

THE MENU

Soup of the day

Warm Roll

Melon

Raspberry Sorbet

Chicken Liver Pate

Toasted Brioche & Onion Chutney

Breaded Haddock

With Fries, Peas & Tartar Sauce

Steak & Ale Pie

Boiled Potatoes & Chef's Selection of Market Vegetables

Cold Meat Salad

With Fries

A Cake & Scone with Jam and Cream

Tea and Coffee

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P R I V A T E D I N I N G

STARTERS

Our PDR menu is a 3-3-3 menu. Please choose three starters, three mains and three desserts that ALL guests will eat from.

Chunky farmhouse lentil soup with warm crusty roll

Leek, potato and watercress soup with crispy garlic croutons

Oak smoked salmon with salad of new potatoes, avocado salsa and lemon oil

Prawn and langoustine salad with herbed crème fraiche and tomato mayonnaise

Crispy Goats Cheese with pickled veg, beetroot puree and rosemary croutons

Chicken Live Parfait with red onion jam, toasted brioche & Pea Shoot Salad

Warm tartlet of leek, smoked cheese and chard peppers with leaf salad with balsamic caramel

Beef olive with mashed potato and sweet red onion sauce

Warm smoked mackerel with steamed greens, beetroot and spiced fruit chutney

Gravadlax of salmon with warm asparagus mash and rosemary butter sauce

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P R I V A T E D I N I N G

M A I N S

A garlic & thyme braised blade of beef with flat cap mushroom and traditional pan jus

Supreme of chicken stuffed with haggis, wrapped in bacon, grain mustard whisky cream sauce

Baked salmon fillet with wilted spinach and lemon beurre blanc

Roast rump of lamb with a herb crust served with a red wine and mint jus

Prime fillet of Scottish beef with port wine sauce and creamed cabbage with bacon

Steak and sausage pie

Beer battered cod with peas and tartar sauce

Kebab of vegetables, tomato, pepper with herbed cous cous, mild Thai cream, cucumber and
yoghurt dressing

Baked goats' cheese parcel with chargrilled Mediterranean vegetables and red pepper oil

Seared sea bass with lumpfish roe, smoked haddock and fresh mussel broth

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P R I V A T E D I N I N G

D E S S E R T S

Sticky toffee pudding with toffee sauce and vanilla ice cream

Lemon meringue pie with raspberry sorbet

Blueberry crème brûlée with strawberry ice cream

Lemon posset with berry compote and vanilla ice cream

Apple crumble tartlet with vanilla custard and vanilla ice cream

Strawberry cheesecake with berry compote and strawberries

Trio of mini dessert (cheesecake, S.T.P, lemon pie)

Chocolate and raspberry torte with blackberry sorbet

Raspberry meringue with strawberries and cream

Selection of cheese with grapes and wheat wafers

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B U F F E T

Selection of finger sandwiches

Sausage rolls

Souther fried chicken strips with chive mayonnaise

Mini pork pies and pickle

Mini sausages with honey and mustard glaze

Potato wedges with garlic dip

Vegetable pakora with dip

Chicken pakora with dip

Rolls with bacon

Rolls with sausage

Rolls with Potato scones

or

BBQ or Hogg Roast in June, July, August and September

£14.95 per person

Allergen info available on request

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