

Rosslea Private Dining Selector

a taste of luxurious charm



Starters

Oak smoked salmon with salad of new potatoes and avocado salsa

Fresh Gallia melon with berry compote and a mini orange jelly v

Prawn and langoustine salad with herbed crème fraîche

**Blue cheese salad with black olives, sun blushed tomatoes, crisp croutons
and grain mustard dressing v**

Gravadlax of salmon with warm asparagus mash and lemon

Velouté topped with rosemary butter sauce v

Chicken and bacon terrine with curried green lentils and rocket salad

Warm tartlet of goats' cheese, chard peppers, leaf salad with balsamic caramel v

Thyme blini with golden cross goats' cheese, caramelized shallots and roast tomatoes v

Mini beef olives with mashed potato and sweet red onion sauce

Potted smoked mackerel with toasted brioche and beetroot purée

Smoked haddock fillet with asparagus velouté

Chunky farmhouse lentil soup v

Leek, potato and watercress soup v

Traditional Scotch broth v

Pea and mint soup v

Carrot and sage soup v

Every effort is made to instruct our team regarding the potential severity of food allergies

Please be advised that our menu items may contain allergens, so please speak with your waiter or waitress if you have any concerns

A discretionary 10% service charge will be added to your bill. If our service does not meet your expectations, please let us know, and we will be happy to remove it. All prices are inclusive of VAT

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Mains

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

Baked cod fillet with oatmeal and tarragon crust, sauce of Thai spice and lemongrass

Supreme of chicken with thyme and ham mousse and wild mushroom sauce

Chef's steak pie with creamy mash and seasonal vegetables

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

Baked salmon fillet with wilted spinach and lemon beurre blanc

Saddle of lamb roasted with a herb crust served with a red wine and mint jus

Roasted butternut squash with goat cheese served with creamy mash & seasonal vegetables

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

Tagliatelle pasta with tomato and basil sauce, black olives, parmesan shaving, toasted

baguette v

Cassoulet of five beans, filo and poppy seed crunch, sun blushed tomato mash v

Roasted ribeye joint with red wine jus, creamy mash & seasonal vegetables

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

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there's always room for dessert...



Desserts

Lemon possett with berry compote and strawberry ice cream v

Apple crumble tartlet with vanilla Anglaise and vanilla ice cream v

Strawberry cheesecake with berry compote v

Chocolate and raspberry parfait, berry compote v

Chocolate and orange mousse with our own butter shortbread v

Sticky toffee pudding with toffee sauce and vanilla ice cream v

Lemon meringue pie with raspberry sorbet v

Blueberry crème brûlée with milk chocolate ice cream v

Chocolate bread and butter pudding, toffee sauce and vanilla ice cream v

Selection of cheese with grapes and wheat wafers v

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ROSSLEA HALL HOTEL

HELENSBURGH. SCOTLAND.



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