



CHRISTMAS DINNER AT THE ROSEHIP

2 courses £26.95 | 3 courses £32.95

Includes a complimentary glass of Prosecco for each diner

Complimentary meal for the organiser in groups of 12 or more

S T A R T E R S

CARROT AND PARSNIP SOUP

Homemade soup Served with a warm bread roll

SEAFOOD COCKTAIL

Crayfish, prawn and langoustine in a bisque seafood sauce rested in a baby gem leaf with lemon zest

DUCK LIVER AND ORANGE PAREFAIT

Served with toasted ciabatta, rocket, candied orange and onion chutney

M A I N S

TURKEY

Served with a pork, sage and apricot stuffing, pigs in blankets, roast potatoes, parsnips, Brussels sprouts, cranberry sauce and homemade gravy

BEEF FILLET

Served with horseradish pomme puree, wild mushrooms, parsnip and a red wine and port jus

SALT BAKED TROUT

Whole trout baked in a salt encasing served with roast vegetables and lemon oil (approx 35 min cooking time)

WARM WINTER SALAD

Medley of roasted root vegetables served with feta, chilli, spinach, and pine nuts

D E S S E R T S

HOMEMADE WHITE CHOCOLATE CHEESECAKE

With vanilla ice cream and fresh fruit

CHRISTMAS PUDDING

Traditional Christmas pudding served with brandy sauce

SELECTION OF SCOTTISH CHEESES

Chef's selection of Scottish cheeses served with Peter's Yard crisp breads, Onion chutney and Edinburgh foraged fruit jelly (£3 supplement)

Available from 1st to 24th December - Booking essential