

Graduation Menu

£24.95

GLASS OF PROSECCO ON ARRIVAL

SOUP OF THE DAY

Served with homemade bread

WHIPPED CHICKEN LIVER PARFAIT

Scottish oaties & pickled homemade vegetables

SCOTTISH COLD SMOKED SALMON

Creme fraiche & a lemon wedge

ROASTED RED BELL PEPPER

& GARLIC HOUMOUS (v)

Toasted pitta bread & herb oil dressed rocket salad

TIGER PRAWNS

butter sauce, rocket on toasted bread

(Add supplement £2.50)

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CHICKEN GRAND-MERE

Creamy mash, sautéed mushrooms, bacon & baby onions

SALMON FILLET

Crushed potatoes, herb cream sauce & seasonal greens

WILD MUSHROOM RISOTTO (v)

Spring onion & parmesan

48 HOUR SLOW COOKED FEATHER BLADE OF BEEF

Creamy mash, carrot puree, seasonal greens & smoked bacon jus

ROAST GRESSINGHAM DUCK BREAST

Sweet potato fondant, roasted plum, stem broccoli & red wine jus

(Add supplement £5.50)

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TRIO OF SORBET (V)

Prosecco mixed berry compote

CLASSIC BANANA SPLIT

Banana, whipped cream, vanilla ice cream & toffee sauce

DARK CHOCOLATE & ORANGE TART

With clotted cream & clementine syrup

PAVLOVA

With vanilla scented cream, red berries & crushed pistachio nuts