



GRADUATION DINNER

£29.95 PER PERSON

STARTER

Pig Cheek
Beetroot & Scallion Croquette, Apricot Jam

Calamari
Pickled Chilli & Fennel Salad, Sesame Seeds

Carrot & Orange Soup
Handmade Bread & Butter

Scottish Asparagus Spears
Soft Poached Hens' Egg, Watercress & Parmesan Shavings (v)

Hot Smoked Salmon Fish Cake
Smoked Chilli Jam, Baby Leaves

MAIN

Roast Pork Fillet
Rosemary Polenta, Caramelised Onion Puree, Carrots & Pork Glaze

Double Lamb Cutlet
Dauphinoise Potato, Fine Beans, Beetroot & Jus

Cod Fillet
Tomato, Chorizo & Butter Bean Ragù, Crispy Baby Potatoes

8oz Rump Steak
Grill Garni & Thick Cut Chips, Creamy Peppercorn Sauce (£2 supplement)

Pea and Broad Bean Risotto
Tarragon & Parmesan Shaving (V)

DESSERT

Strawberry Parfait
Date Sponge & Sesame Seed Shard

Blackcurrant Brule
Handmade Shortbread

Chocolate Delice
Honeycomb Ice Cream

Baked Vanilla Cheesecake
Berry Compote

Scottish Cheese Selection
Quince Jelly & Crackers