



Graduation Menu

Starters

Velouté of Forest Mushroom and Basil
Served with Herb Croûtons

Terrine of Chicken Liver & Foie Gras
Served with Celeriac Rémoulade and Toasted Sour Dough

Pan-seared Fillet of Mackerel and Rocket Salad
Served with Green Bean Salad and Black Olive Dressing

Salad of Beetroot and Goat's Cheese
Served with Char-Grilled Pear

Main Courses

Tournedos of Organic Shetland Salmon with Spices Lentils
Served with Butter Roast Potatoes and Herb Crème Française

Slow cooked Pork Belly Glazed with Oriental Jus
Served on Cauliflower Cream and Wilted Spinach

Aged Entrecôte Steak Served with Red Onion Confit
With Fondant Potato, Creamed Wild Mushroom and Truffle Jus (£3.50 Supplement)

Ravioli of Butternut Squash with Ricotta and Golden Raisin
Served with Roasted Cepe and Parmesan Tuile

Desserts

Milk Chocolate Torte
Served with Rum and Raisin Ice-Cream

Trio of Rhubarb
Served with Vanilla and Orange Syrup

Lemon and Pine Nut Iced Parfait
Served with Fromage Blanc and Black Pepper Sorbet

Selection of Scottish and French Cheese
Served with Peach Chutney and Oatcakes

£25.00 – 3 Course £20.00 – 2 Course

Graduation Menu Including a Glass of Bubbly and Olives

Customers please note that for 6 guests or more a discretionary service charge of 10% applies to the final bill