



GRADUATION MENU 2018

To Start

French Onion Soup (V)

American Bourbon Beef Brisket Spring Roll | Smoked Garlic Cheddar | Bourbon BBQ sauce

Smoked Salmon | Fennel & Celeriac remoulade | Caper & Lemon Salad

Marinated Greek Feta Cheese | Watermelon Salad | Honey Mint Dressing

Stornoway Black Pudding | Poached Hens Egg | Pancetta | Red Wine Jus

Main Course

Crispy Cauliflower and Halloumi Korma | Fragrant Rice | Coriander and Chilli Flat Bread

Roasted Cod Fillet | Chorizo | Pea and Parmentier Potatoes | White Wine Veloute

Pan Fried Chicken Milanese | Truffle Herb Oil | Sundried Tomato Linguine

Char Grilled Sirloin | Triple Cooked Chips | Fiery Peppercorn Sauce

Dessert

Sticky Toffee Pudding | Salted Caramel Ice Cream

Layered Chocolate Marquise | Pistachio Anglaise | Macerated Fruits

Champagne and Strawberry Trifle | Vanilla Meringue

Scottish Cheese Board | Seasonal Chutney | Biscuits

Sides £3

Dauphinoise Potatoes

Seasonal Vegetables

Mini Caesar Salad

Portobello Mushrooms

French Style Onion Rings

Caramelised Onions

Creamed Potatoes

Creamed Spinach

Corn on the Cob

Triple Cooked Chips

Tomato | Red Onion | Basil Salad

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff

(V) Suitable for Vegetarians | (N) Contains Nuts | (G) Gluten Free | Service Charge Not Included