



GRADUATION MENU

£60 per person

SOUP *v*

Roasted Tomato and Piquillo Pepper, Spinach Tortellini

BRIE *v*

Baked Brie, Heather Honey, Focaccia Crostini, Cranberry

SALMON

Scottish Smoked Salmon, Dill Aioli, Pickles, Bread, Radish, Herb Salad

VENISON

Cured Venison, Pickled Pear, Rocket, Toasted Hazelnuts

CHICKEN

Scottish Chicken Breast, Butterbean Ragù, Pea Purée, Crispy Skin

SEABASS

Chorizo, Black Olive, Sun Blushed Tomato, Sauce Vierge

STEAK

Bavette, Dauphinoise Potato, Roasted Celeriac, Red Wine Jus

WELLINGTON *v*

Wild Mushroom and Lentil, Spinach Purée, Spring Greens

STICKY DATE & TOFFEE PUDDING *v*

Warm Date Pudding, Butterscotch Sauce, Clotted Cream Ice Cream

BROWNIE *v*

Dark Chocolate, Orange Crisps, Cointreau Sorbet

BRULEE *v*

Apple and Ginger Crumble, Cinnamon Cream

CHEESE

Scottish Cheeses, Biscuits, Chutney, Grapes