

Graduation Dinner Menu 2012

Garden pea, pear and mint soup, herb crème fraiche

Warm salad of home cured Scottish salmon, East Neuk lobster, avocado purée,
smoked tomato sorbet

Pithivier of confit duck and wild mushrooms, micro herbs, game reduction

Terrine of Mediterranean vegetables, soft goat's curd, pesto

Canon of Scotch beef, seared foie gras, crushed turnip, warm potato
and truffle foam

Seared fillet of sea trout, ragout of broad beans, grelot onions, smoked
pancetta, cocotte potatoes, watercress air

Breast of organic chicken, confit of leg, asparagus and pea risotto,
Madeira reduction

Iman byaldi, deep fried egg, cucumber riata, coriander

Caramelised lemon tart, clotted cream, berry compôte

Boiled egg and soldiers

Dark chocolate fondant, white chocolate ice cream, milk chocolate espuma

Selection of Scottish cheeses, grapes, honey comb, quince jelly,
Rufflets chutney, walnut bread

Coffee

£42.00 Inc VAT