

Graduation Lunch Menu 2012

Cream of mushroom and tarragon soup, truffle oil

Seared fillet of home smoked salmon, fine herb salad, lemon
and dill crème fraîche

Terrine of country style pâté, red onion and tomato chutney, pickled onions

Warm beetroot and goat's cheese tart, rocket, tapenade dressing

Roast rib eye of Scotch beef, roast potatoes, Yorkshire pudding,
honey-roasted root vegetables, basil scented jus

Grilled fillet of sea bream, smoked pancetta, pea and herb risotto, sauce Vierge

Breast of chicken, thyme fondant potato, braised Savoy cabbage,
red wine reduction

Open lasagne of roasted Mediterranean vegetables, rocket, Parmesan espuma

Warm apple and sultana Charlotte, vanilla sauce

Vanilla crème brûlée, marinated strawberries

Dark chocolate tart, Dundee marmalade ice cream

Summer fruit Pavlova, Chantilly cream, berry compôte

Coffee

£26.50 Inc VAT