Graduation Lunch
28th & 29th June 2017

Tomato and rosemary soup
with truffle whipped cream

Roulade of smoked salmon and crayfish
with warm dressing of scallion, caper and Pernod

Pressing of Mediterranean vegetables
with bloody Mary salsa

Crown of melon
with citrus sorbet, mango and passionfruit coulis

Refreshing champagne sorbet

French style roasted chicken breast
with rosemary pomme puree and seasonal vegetables

Parmesan and soft herb crusted salmon
with risotto of basil and pea

Roast rump of lamb
with mint herb crust with redcurrant and sherry jus

Open tart of wild mushroom, smoked beetroot and goats cheese
with a rocket and baby leaf salad

Summer berry cheesecake
with Bailey’s Ice cream

Chocolate bavarois
with fresh raspberries and chocolate anglaise sauce

Chilled lemon tart
With lemon curd gel and lemon sorbet

Selection of Scottish cheese
with seasonal chutney, celery and oatcakes

4 courses £19.95 includes a glass of fizz on arrival!
Kids Menu - £5.95

Mains
Breast of chicken bites
with fries and beans

Margheritta pizza
with tomato sauce and melted mozzarella

Macaroni cheese
with fries and salad

Hand-battered haddock fingers
served with fries and beans

Dessert
Ice-cream
choose from chocolate, vanilla or strawberry