GRADUATION MENU

44.95 PER PERSON

STARTERS

Thai Sweet Potato Soup vg
Coconut Milk, Coriander Oil, Sourdough

Smoked Salmon & Dill Roulade
Cucumber, Radish, Chervil, Melba Toast

Crispy Duck Salad
Pickled Cucumber, Green Onions, Radish,
Orange, Plum & Ginger Dressing

Roast Beets & Savoury Granola Salad vg
Oak Leaf Lettuce, Pink Pepper Corn Cream Cheese,
Burnt Orange, Hazelnut

MAINS

Baked Monk Fish Wrapped in Parma Ham
Spring Vegetables, Shellfish Bisque

Scottish Roast Rib of Beef
Pomme Purée, Roast Chantey Carrot,
Buttered Kale, Red Wine Jus

Braised King Oyster vg
Shiitake Mushrooms, Spelt Risotto, Asparagus,
Mushroom Tea & Tarragon

Parma Ham Wrapped Chicken
Arran Smoked Cheddar Stuffed Chicken, Pressed Potato,
Grilled Asparagus, Kale, Red Wine Jus

DESSERTS

Sticky Toffee Pudding
Butterscotch Sauce, Tipsy Cream

Cranachan Cheesecake v
Hazelnut & Berry Granola, Whisky-Soaked Raspberries,
Cream Cheese, Heather Honey

Apple & Bramble Crumble v
Vegan Ice Cream

Artisan Cheese Selection
Grapes, Celery, Candied Walnuts, Chutney, Crackers