

# Graduation Menu

[ £26.95 per person | Three Courses and A Glass of Prosecco ]

Carrot, Lemon Grass & Coconut Soup (V)

*Artisan bread*

Goat Cheese & Red Onion Filo

*Pea and Mint Salsa Verde*

Hot Smoked Salmon and Sweet Potato Fishcake

*Pickled Cucumber and Rocket, Lime Crème Fraiche*

Smooth Parfait of Chicken and Duck Livers

*Arran oatcakes & Apple chutney*

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Braised Featherblade of Beef

*Garlic mash, baby spinach, fine beans, roast shallot sauce*

Roast Peterhead Hake

*Chermoula, giant couscous, coriander & lime yogurt*

Corn Fed Chicken Supreme

*Stuffed with Stornoway Black Pudding, Fondant Potato,  
Crispy Kale & Madeira Cream Sauce*

Roasted Squash, Spinach and Feta Turnover (V)

*Lamb Lettuce, Sweet Pepper and Harissa compote*

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Classic Sticky Toffee Pudding

*Butterscotch sauce & Vanilla Ice cream*

Raspberry Cranachan Cheesecake

*Crème fraiche, Honey drizzle*

Dark Chocolate Brownie

*Madagascan Vanilla Ice-cream*

Selection of Scottish Cheeses

*Spiced pear chutney, Arran oatcakes, grapes & celery*

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**G H I L L I E - D H U**

DRAMS - SCOTTISH FAYRE - JIGS & REELS