

Graduation 2024

Lunch

2 COURSE £20.95

3 COURSE £26.95

Complimentary glass of Prosecco for each guest

STARTER

Trio of Smoked Scottish Fish

Salmon, Trout & Peppered Mackerel with Horseradish Mayo & Dressed Summer Leaves

Caprese Salad

Heritage Tomatoes, Fresh Basil Leaves, Buffalo Mozzarella with Balsamic Olive Glaze

Smoked Duck Breast

with Orange & Blood Grapefruit Rosette & Ginger Syrup Dressing

Selection Of Pickled Beetroot

with Whipped Vegan Cheese and Chives (Vg)

MAIN

Lemon & Herb Rotisserie Chicken

served with Caesar Salad & Crusty Baguette

Monkfish And Parma Ham Brochette

served with Haricot Vert Almondine & Truffled Croquette Potato

Collops Of Scottish Beef

served with Madeira Sauce & Crayfish Bisque

Wild Mushroom Arancini

served with Charred Vegetables, Tomato & Roasted Vegetable Salsa (Vg)

DESSERT

Cranachan Cheesecake

served with Raspberry & Honey Syrup, Homemade Shortbread & Coconut Ice Cream

Sticky Toffee Pudding

served with Salted Caramel Sauce & Vanilla Ice Cream

Cherries & Pineapple Jubilee

Flamed Cherries & Grilled Peppered Pineapple served with Vegan Coconut Ice Cream (Vg)

Trio Of Scottish Cheeses

Scottish Cheese Selection served with Apple Plum Chutney & Scottish Oatcakes

Gf - Gluten free ; V - Vegetarian; Vg - Vegan

All alternative dietary requirements can be accommodated



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