



## THREE COURSE GRADUATION MENU

### STARTERS

Roasted Red Pepper & Tomato Soup, Coriander Crème Fraiche (V)

Country Pork, Apricot & Chestnut Terrine with Arran Oaties, Red Onion Jam

Heritage Tomato Bocconcini, Rocket & Basil, Extra Virgin Olive Oil

Smoked Haddock & Sweet Potato Fishcake, Garlic & Paprika Sour Cream

### MAINS

Crispy Chicken Breast with Stornoway Black Pudding, Rosemary & Port Reduction

Beetroot and Ricotta Tortellini, Sage & Lemon Butter(V)

Pan-Seared Seabass Fillet, Sautéed Potatoes, Spinach & Pink Grapefruit Salad

Rump Of Perthshire Lamb, Buttered Shallots, Green Beans, Minted Salsa

Scotch Rib Eye Steak, Chunky Fries, Onion Rings, Grilled Tomatoes & Pepper Sauce  
(£5 Supplement)

### DESSERTS

Dark Chocolate, Caramel & Salted Peanut Tart, Crème Fraiche

Summer Berry Pavlova, Crunchy Meringue

Sticky Toffee Pudding, Vanilla Ice-Cream & Butterscotch Sauce

Scottish Cheese Board, Celery, Grapes & Oaties