



Graduation Menu

19th to 22nd June 2012

Lunch 12.00pm to 2.30pm

Dinner 7.00pm to 9.30pm

Starters

West coast hand dived scallops, artichoke and apple salad, cider foam £12.00

Gartmorn Farm chicken and black pudding terrine, celeriac remoulade, £8.00

Summer pea soup, ham hock and parmesan £6.00

Puddledub Farm pork loin and confit belly, summer cabbage £10.00

Scottish asparagus salad with a slow cooked duck egg and hollandaise sauce £8.00

Langoustine tails, broad beans, clams, mussels, tomato and tagliatelle £12.00



Mains

Loch Duart salmon with baby beets, fennel and cucumber jelly £18.00

Tournadoes of beef and braised short rib with wild mushrooms and a tomato fondant £21.00

Seabass, poached oysters, braised leeks oyster leaf and oyster foam £20.00

Tart of organic tomato, ratatouille, shallots, basil foam £16.00

Rack of venison, poached pear, savoy cabbage pureé £21.00

Marjoram gnocchi, pickled summer vegetables and celeriac mousse £16.00



Desserts

Prune and Armagnac soufflé

Parfait of apricot, granola crumb, lemon balm

Baked Alaska, strawberry jelly and peppered cream

Selection of Scottish and Continental cheeses

Rocky road brownie, marshmallow fondant, hazelnut ice cream

Poached lychees with mousse and granité, pink champagne foam, apple sorbet

All desserts £6.00