

# GRADUATION MENU

34.95 PER PERSON

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## STARTERS

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**Maple Roast Butternut Squash Soup** *vg*  
Pickled Beets, Sage Oil, Sourdough

**Chicken Liver Pâté**  
Cinnamon And Apple Compote, Toast, Capers Berries

**Prawn Cocktail**  
Green Land Prawns, Marie Rose, Gem,  
Tomato & Cucumber Salsa

**Ramsay Haggis & Potato Tart**  
Carluke Haggis, Pomme Purée, Neep Velouté, Pepper Corn Sauce

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## MAINS

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**Pork Belly**  
Pressed Pork Belly, Mashed Potato, Cider Gravy

**Braised Shin of Beef**  
Burnt Onion Purée, Truffle Mash & Buttered Kale

**Pan Seared Seabass**  
Chickpea & Chorizo Stew, Herb Oil, Kale

**Green Thai Curry** *vg*  
Pak Choi, Green Coconut Curry, Steamed Jasmine Rice

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## DESSERTS

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**Eton Mess**  
Fresh Ripe Strawberries, Whipped Meringue, Strawberry Jelly

**Sticky Toffee Pudding**  
Butterscotch Sauce, Topsy Cream

**Chocolate & Orange Tart** *vg*  
Orange Sorbet, Berry Granola

**Dark Chocolate Brownie**  
Topsy Cream, Chocolate Sauce, Berries