



# WINTER GRADUATION MENU

THREE COURSES £34.95

## TO START

### **Feta & Watermelon Salad** (VG)

*Feta, Olive, Watermelon, Candied Figs,  
Endive, Rocket*

### **Chicken Liver Parfait**

*Arran Apple Chutney, Pea Shoot Salad, Oat Cakes*

### **Soup of the Day** (V/VG)

*Petit Pain, Butter*

### **Hot Smoked Salmon**

*Capers, Citrus Crème Fraîche, Rye Crisps*



## TO FOLLOW

### **Chicken Supreme**

*Wrapped in Prosciutto, Herb Crushed Potatoes,  
Honey Roast Chantemay Carrots*

### **Braised Blade of Beef**

*Thyme Roast Roots, Buttered Mash Potatoes,  
Pan Gravy*

### **Slow Roasted Loin of Pork**

*Dauphinoise Potato, Thyme Roast Roots,  
Bramley Apple Sauce*

### **Feuille de Brick Strudel** (VG)

*Butternut Squash, Harissa, Kale, Vegan Feta*



## TO FINISH

### **Sticky Toffee Pudding**

*Traditional Ice Cream, Toffee Sauce*

### **Glazed Lemon Tart**

*Clotted Cream, Berries*

### **Rich Dark Chocolate Brownie**

*Vanilla Mascarpone, Salted Caramel Sauce*

**GHILLIE-DHU**  
DRAMS - SCOTTISH FAYRE - JIGS & REELS

