

# GRADUATION

## **Asparagus, Pea & Mint soup (v)**

A SLICE BLOOMER BREAD

## **Terrine of Ham Hock & Fresh Herbs**

ARRAN OATIES & HONEY MUSTARD DRESSED SALAD

## **Hot smoked Salmon Roulade (v)**

A CRISP ROCKET CAPER & DILL SALAD



## **Pan Fried Fillet of Seabass**

ON A BED OF SWEET POTATO MASH &  
ROASTED RED PEPPER SAUCE & FINISHED TERRINE  
OF HAM HOCK & FRESH HERBS WITH ROCKET & BALSAMIC

## **Manchego Stuffed Chicken Breast**

WRAPPED IN CHORIZO & SERVED WITH CONFIT POTATOES  
SMOKEY PIMENTO SAUCE & BALSAMIC CHERRY TOMATOES

## **Spiced chick pea & Mediterranean Vegetable Stew (v)**

SEASONAL VEG HERBY ROAST POTATOES,  
FINISHED WITH A GARLIC CROSTINI

## **Beef Featherblade ( £3 supplement )**

SLOW ROASTED WITH SEASONAL VEG GARLIC & HERB  
ROASTIES & DRIZZLED WITH RIOJA JUS



## **Indulgent Biscoffe Cheesecake**

HAZELNUT PRALINE & SALTED CARAMEL ICE CREAM

## **Rich Chocolate Fudge Cake (gf)**

SERVED WARM WITH VANILLA CHANTILLY & STRAWBERRIES

## **Selection of Spanish & Scottish Cheeses**

ARRAN OATIES GRAPES & A SPICED PEAR CHUTNEY