

GRADUATION

MENU

TO START

Cold ballotine of French, rabbit, sweet mustard dressing
Tian of Dingwall black pudding, Corrie Mains poached egg, Dijon foam
Soupe au Pistou, fresh basil pesto
Potato waffle, smoked West coast brown trout, crème fraîche, caviar

MAIN COURSES

Char grilled plaice on the bone, brown butter sauce,
steamed potatoes
Roasted rump of Dornoch lamb, coco bean ragout,
pine nut, black olive
Tagine of chick peas, lemon, smoked almonds, fresh coriander
Assiette of rare bread Cairnhill pork, oriental style

SOMETHING TO FINISH

Moist green tea cake, jasmine, yuzu cream
Canadian maple syrup panna cotta, Alsace bacon ice cream
Perthshire raspberry ripple cream
Selection of 3 fine cheeses from Clarks specialty foods

Pommes frites; Yukon potatoes with garlic butter; Tomato & red onion salad; Caesar salad; Mixed leaf salad; Romaine lettuce salad; Spinach à la crème;
Heritage carrots
£3.75 each