

Graduation Menu

*We pride ourselves on using the best our Scottish larder has to offer.
By sourcing local and seasonal ingredients to create our dishes we aim to give our guests a true taste of Scotland at
One Devonshire Gardens.*

Lombard Champagne & Amuse-bouche

Soup du Jour *Herb Oil*

Smoked Salmon Rilette *Pickled Fennel and Watercress Salad*

Smoked Ham Terrine *Piccalilli, Toasted Sourdough Bread*

Roast Borders Lamb Rump *Curried Aubergine Puree, Aubergine Caviar, Potato Terrine, Tomato Jus*

Seared Sea Bream Fillet *Shetland Mussels, Artichoke and Pea Barigoule, Heritage Carrots, Butter Sauce*

Asparagus and Broad Bean Risotto *Crisp Parmesan, Herb Oil*

Fillet of Beef *or* **Rib Eye Steak** *(£12 supplement)* *(£8 supplement)*

*Triple Cooked Chips - Baby Gem, Parmesan & Pancetta Salad – choice of sauce
(Béarnaise, Red Wine Jus, Peppercorn Sauce, Garlic Butter)*

Devonshire Sticky Toffee Pudding *Caramel Sauce, Vanilla Ice Cream*

Coconut Pana Cotta *Mango & Passionfruit Sorbet*

Selection of British and European Cheeses *Fig Chutney – Quince Jelly - Biscuits* *(£4 Supplement)*

£44.95 Per Person
