

DISCOVER THE VALUE



OF GOOD EATING...

graduation menu 2011

£21.95

Available only during graduation period – Summer 2011
12 noon to 10.30pm Monday - Thursday and 12 noon to 5.30pm Friday & Saturday



Chef's Soup of the Day *with herb oil and croutons*
Fan of Melon and Prawns Marie Rose *balsamic salad*
Highland Game Terrine *dressed mixed leaves, oatcakes & spiced fruit chutney*
Wild Mushroom & Asparagus Risotto Cake *micro herb salad, tomato nage*



Duo of Market Fish
on a bed of creamed potatoes, sunblushed tomato hollandaise
Darne of Salmon
set on mixed vegetables and coconut noodles
Pan Seared Breast of Chicken
stuffed with spinach and mozzarella, pesto cream
6oz Sirloin Steak Garni
pont neuf potatoes, rich ale jus
Sweet Potato, Chick Pea Stew
topped with goats cheese and garlic bread



Spiced Apple Crumble *rum and raisin anglaise*
Sticky Toffee Pudding *butterscotch sauce, vanilla ice cream*
Traditional Raspberry Cranachan *with butter shortbread*
Trio of Scottish Cheeses *with crackers and house chutney*



Coffee or Tea with home-made tablet

A discretionary 10% service charge is added to the total bill for parties of six or more. We do not accept payment by cheque