

GRADUATION MENU

£44.95 Per Person

ROAST CAULIFLOWER VELOUTÉ

Auld Reekie Beignet, Chive Oil

CLASSIC PRAWNS MARIE ROSE

Lemon Marinated Crevette, Apple & Gem Salad with Crouton

TRADITIONAL DUNKELD SMOKED SALMON

Capers, Crème Fraiche, Lemon, Treacle Bread

DUCK CONFIT & CURED HAM BALLOTINE

Celeriac Remoulade, Apple Purée, Arran Mustard Oil

ROAST BREAST OF CHICKEN

Fricassee of Mushroom & Summer Beans, Rosti Potato, Scorched Leek, Truffle Jus

ROAST RACK OF SCOTCH LAMB

Young Carrots, Scurrile Potatoes, Haggis Bonbon, Whisky Sauce

SEARED HAKE

Crushed Peas, Potato Croquette, Warm Tartar Sauce

RATATOUILLE TART

Mozzarella Gratin, Tapenade Dressing, Rocket Salad

CARAMEL MILLE FEUILLE

Hazelnut Brittle, Dark Chocolate Ice Cream

SALTED CARAMEL AND CHOCOLATE TART

Blood Orange Sorbet, Honeycomb

MILLIONAIRE CHEESECAKE

Apple Sorbet, Praline Snap

STRAWBERRY MERINGUE ROULADE

Clotted Cream Ice Cream