

## Graduation Menu 2018

### Starters

Soy, Ginger and Chilli Cured Salmon, Salmon and Lime Mousse, Compressed Cucumber, Pickled Radish, Lemon and Coriander Aioli, Toasted Black Sesame

Tempura Sesame Chicken Goujons, Julienne of Vegetables, Toasted Peanuts, Hot and Sour Sauce, Crispy Noodles

Crispy Marinated Halloumi, Pomegranate and Scorched Cranberry Salad, Toasted Almonds, Crispy Rocket

Parma Ham, Buffalo Mozzarella, Beef Tomato, Baby Basil, Olive Oil, Pesto and Aged Balsamic

Beer Battered Haddock Goujons, Homemade Tartar Sauce, Lemon, Dressed Rocket

Home Cooked Nachos, Salsa, Jalapenos, Sour Cream (V)

Chicken Liver Parfait, Chutney, Parsley Butter, Toasted Granary, Dressed Leaf Salad

### Mains

Braised Shoulder of Lamb, Rosemary Creamed Potatoes, Buttered Greens, Glazed Carrots, Red Wine Jus

28 Day Matured Scott's 10oz Rump Steak, Garlic and Thyme Field Mushroom, Peppered Tomato, Onion Rings, Braised Ox Cheek, Red Wine Jus, Chunky Chips (£2 Supplement)

Pan Roasted Chicken Supreme, Cheddar Mash, Carrot Puree, Wilted Spinach, White Wine and Tarragon Cream Sauce

Grilled Smoked Haddock, Crushed Garlic and Parsley Potatoes, Buttered Kale, Poached Hens Egg, White Wine Sauce

Butternut Squash, Sweet Potato and Red Lentil Dahl, Toasted Cauliflower, Cauliflower Bhaji, Baby Herbs

Belly Pork, Black Pudding Fritter, Sage Creamed Potatoes, Buttered Greens, Smoked Bacon, Red Wine Jus

Pan Roasted Salmon Fillet, Salad, Baby Leaf, Olives, Croutons, Toasted Pumpkin Seed, Julienne of Carrot and Mouli, Pesto Dressing

**2 Course £20 – 3 Course £24**

## **Dessert**

**Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream**

**White Chocolate Mousse, Fresh Raspberries, Summer Berry Sauce, Chocolate Shavings**

**Pineapple, Mango and Coconut Cheesecake, Ginger Biscuit Crumb, Pineapple Crisp,  
Toasted Coconut**

**Summer Fruit Sorbet, Fresh Berries, Strawberry Coulis**

**2 Course £20 – 3 Course £24**