



COCKTAILS STEAKS

3 COURSE GRADUATION SET MENU

STARTERS

FRESHLY PREPARED SOUP CRUSTY BREAD WITH A PARSLEY & MALDON SEA SALT BUTTER
SMOKED MACKEREL PATÉ TOASTED SODA BREAD
JOSPER GRILLED CHICKEN ROAST RED PEPPER SALAD & CHIMICHURRI
WILD MUSHROOM & GARLIC BRUSCHETTA {V} SERVED ON TOASTED BRIOCHE

MAINS

JOSPER GRILLED D-RUMP STEAK 230G JUICY & FLAVOURSOME
JOSPER GRILLED SIRLOIN 300G CUT FROM THE LOIN AND FULL OF FLAVOUR {£7 SUPPLEMENT}
ROAST CHICKEN SUPREME WILD MUSHROOMS, GREEN BEANS, BUTTERED FONDANT POTATO WITH A RED WINE JUS
SCOTTISH SALMON SAUTÉED POTATOES, BROCCOLI, PICKLED BABY ONIONS & A WHITE WINE SAUCE
SESAME FRIED TOFU NOODLES PAK CHOI, SPRING ONION & A GINGER, CHILLI, SOY & CORIANDER DRESSING

DESSERTS

SELECTION OF DAIRY ICE CREAMS
HOMEMADE STICKY TOFFEE PUDDING SALTED CARAMEL SAUCE & HONEY COMB ICE CREAM
HOMEMADE CHOCOLATE BROWNIE WHITE CHOCOLATE ICE CREAM & CHOCOLATE SAUCE
LEMON CURD CHEESECAKE RASPBERRY SORBET & FRESH RASPBERRIES