

GRADUATION MENU 2010

3 Course Set Menu £24.95

Glass of fizz on arrival.

APPETIZERS.

Chicken Liver Parfait

Toasted sourdough, red onion chutney

Smoked Salmon & Leek Stovies

Topped with crème fraiche & chives

Grilled Goats Cheese Crostini Salad

Drizzled with a balsamic dressing

West Coast Mussels

Lemon, garlic, white wine & cream

MAINS.

8oz Rib Eye

Topped with a Boston oyster, served with hand cut fries

Pan fried Rainbow Trout

On a bed of samphire with a cherry tomato & king prawn broth

Potato, Lentil and Onion Pie

Crusty sourdough bread

Spatchcock Poussin

With a raddish and pepper summer salad

DESSERT.

Pear and Apple filled Crepe

Calvados sauce

Butcher Sundae

Packed with ice cream & butcher shop surprises

Chocolate and Orange Pot

Home made shortbread