

**GRADUATION DINNER MENU**  
**3 COURSES AND A GLASS OF FIZZ £37.50**

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**SOUP OF THE DAY**

WITH FRESHLY BAKED HOMEMADE BREAD

**CLASSIC PRAWN COCKTAIL**

WITH LEMON, BREADSTICKS AND A TANGY COCKTAIL SAUCE

**CHICKEN LIVER PARFAIT**

WITH ONION RELISH, TOMATOES, ROCKET AND OAT CAKES

**CHAR-GRILLED MEDITERRANEAN VEGETABLES**

WITH HUMMUS, OLIVES AND BALSAMIC ONIONS

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**BAKED FILLETS OF RAINBOW TROUT & PARMA HAM**

BRAISED LEEKS AND SHALLOTS, CHERVIL BUTTER SAUCE

**CHORIZO BUTTER BASTED ROAST FREE-RANGE CHICKEN BREAST**

MUSHROOM AND TALEGGIO RISOTTO, WHITE ONION SOUBISE

**SPINACH & RICOTTA TORTELLONI**

WITH FRESHLY BAKED GARLIC BREAD BRUSCHETTA

SCALLIONS, CHERRY TOMATOES, PARMESAN AND BUTTERNUT SQUASH VELOUTE

**CHAR-GRILLED PORK CUTLET**

WITH SPICED MIXED BEAN CASSOULET

ALL MAINS ARE SERVED WITH A SELECTION OF SEASONAL VEGETABLES AND POTATOES

**CERTIFIED SCOTCH CHAR-GRILLED STEAKS**

ALL SERVED WITH VINE-RIPENED TOMATOES

ADD PEPPERCORN OR BÉARNAISE SAUCE FOR £1

**8 OZ SIRLOIN (SUPPLEMENT £10) 10 OZ RIB EYE (SUPPLEMENT £12)**

**8 OZ FILLET (SUPPLEMENT £15)**

**MAKE IT A SURF 'N' TURF, ADD 3 COLOSSAL SHRIMP IN GARLIC BUTTER FOR £7.50**

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**RASPBERRY TRIFLE TORTE**

WITH SPONGE FINGERS AND RASPBERRY COULIS

**TIRAMISU**

WITH STRAWBERRIES, MARSHMALLOWS AND TOFFEE SAUCE

**SELECTION OF FARMHOUSE CHEESES**

WITH FRUIT CHUTNEY AND BISCUITS

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**COFFEE**

FOR ALLERGEN INFORMATION PLEASE ASK A MEMBER OF STAFF