



*The Grill Room*  
at the square

**GRADUATION LUNCH MENU**  
**3 COURSES AND A GLASS OF FIZZ £29.95**

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**SOUP OF THE DAY**

WITH FRESHLY BAKED HOMEMADE BREAD

**CLASSIC PRAWN COCKTAIL**

WITH LEMON, BREADSTICKS AND A TANGY COCKTAIL SAUCE

**FREE RANGE CHICKEN & BACON CAESAR SALAD**

BABY GEM, BOILED EGG, GARLIC CROUTONS, PARMESAN CHEESE AND CREAMY CAESAR DRESSING

**SPICED VEGETABLE & LENTIL PÂTÉ**

ONION CHUTNEY, CRÈME FRAÎCHE AND MINI POPPADUMS

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**SCOTTISH SALMON STEAK**

WITH A SWEET PEA, BACON AND SHALLOT BUTTER SAUCE

**FREE RANGE CHICKEN BREAST**

WITH A SHALLOT, WILD MUSHROOM & TARRAGON CAFÉ AU LAIT

**WILD MUSHROOM RISOTTO CAKE**

GRILLED ASPARAGUS, POACHED EGG AND BUTTER SAUCE

**MAPLE GLAZED BACON LOIN**

BLACK HAGGIS AND ARRAN MUSTARD SAUCE

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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**CRÈME CARAMEL BAVAROIS**

WITH BUTTERSCOTCH SAUCE AND MINI MARSHMALLOWS

**TIPSY LAIRD**

CLASSIC SCOTTISH TRIFLE WITH FRESH DAIRY CREAM

**SELECTION OF FARMHOUSE CHEESES**

WITH FRUIT CHUTNEY AND BISCUITS

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**COFFEE**

FOR ALLERGEN INFORMATION PLEASE ASK A MEMBER OF STAFF





*The Grill Room*  
at the square

**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

**FREE RANGE CHICKEN & BACON CAESAR SALAD**

BABY GEM, BOILED EGG, GARLIC CROUTONS, PARMESAN CHEESE AND CREAMY CAESAR DRESSING

**SPICED VEGETABLE & LENTIL PÂTÉ**

ONION CHUTNEY, CRÈME FRAÎCHE AND MINI POPPADUMS

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**SCOTTISH SALMON STEAK**

WITH A SWEET PEA, BACON AND SHALLOT BUTTER SAUCE

**FREE RANGE CHICKEN BREAST**

WITH A SHALLOT, WILD MUSHROOM & TARRAGON CAFÉ AU LAIT

**WILD MUSHROOM RISOTTO CAKE**

GRILLED ASPARAGUS, POACHED EGG AND BUTTER SAUCE

**MAPLE GLAZED BACON LOIN**

BLACK HAGGIS AND ARRAN MUSTARD SAUCE

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

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ALL SERVED WITH VINE-RIPENED TOMATOES

ADD PEPPERCORN OR BÉARNAISE SAUCE FOR £1

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