



The Grill Room
at the square

GRADUATION LUNCH MENU
3 COURSES A GLASS OF FIZZ £29.95

FRESHLY PREPARED SOUP OF THE DAY
WITH CRUSTY BREAD

CONFIT DUCK RILLETTES
WITH GOAT'S CHEESE CROSTINI, FIG AND PICKLES

CLASSIC PRAWN COCKTAIL
WITH LEMON, BREADSTICKS AND A TANGY COCKTAIL SAUCE

CRUSHED SMOKED TOMATO SALAD
WITH MARINATED HALLOUMI AND AGED BALSAMIC VINEGAR

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BAKED SHETLAND SALMON FILLET
WITH GRUYERE RISOTTO CAKE, GRILLED ASPARAGUS AND BEETROOT DRESSING

DRUNKEN CHICKEN
WITH CHINESE VEGETABLES, TOASTED SESAME AND COCONUT SAUCE

LAMB TAGINE
WITH ROASTED MEDITERRANEAN VEGETABLE COUS COUS

POPPADUM CRUSTED LEEK AND MUSHROOM POLENTA CAKE
WITH A SPICY BEAN AND TOMATO CASSOULET AND GRILLED VEGETABLES

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

CERTIFIED SCOTCH CHAR-GRILLED STEAKS
ALL SERVED WITH PORTOBELLO MUSHROOM AND ROAST TOMATO.
ADD PEPPERCORN OR BÉARNAISE SAUCE FOR 50P

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 SHRIMPS IN GARLIC BUTTER FOR £7.50

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VANILLA PANNA COTTA
WITH RHUBARB COMPOTE AND HOMEMADE BISCUITS

LEMON AND PISTACHIO TART
WITH CORNISH CLOTTED CREAM AND RASPBERRIES

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 A GLASS OF FIZZ £37.50

FRESHLY PREPARED SOUP OF THE DAY
WITH CRUSTY BREAD

CONFIT DUCK RILLETTES
WITH GOAT'S CHEESE CROSTINI, FIG AND PICKLES

CLASSIC PRAWN COCKTAIL
WITH LEMON, BREADSTICKS AND A TANGY COCKTAIL SAUCE

CRUSHED SMOKED TOMATO SALAD
WITH MARINATED HALLOUMI AND AGED BALSAMIC VINEGAR

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BAKED SHETLAND SALMON FILLET
WITH GRUYERE RISOTTO CAKE, GRILLED ASPARAGUS AND BEETROOT DRESSING

DRUNKEN CHICKEN
WITH CHINESE VEGETABLES, TOASTED SESAME AND COCONUT SAUCE

LAMB TAGINE
WITH ROASTED MEDITERRANEAN VEGETABLE COUS COUS

POPPADUM CRUSTED LEEK AND MUSHROOM POLENTA CAKE
WITH A SPICY BEAN AND TOMATO CASSOULET AND GRILLED VEGETABLES

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

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VANILLA PANNA COTTA
WITH RHUBARB COMPOTE AND HOMEMADE BISCUITS

LEMON AND PISTACHIO TART
WITH CORNISH CLOTTED CREAM AND RASPBERRIES

SELECTION OF FARMHOUSE CHEESES
WITH FRUIT CHUTNEY AND BISCUITS

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