

JUTE

Graduation 2018 Menu

STARTERS

Smoked salmon and dill Scotch egg with lemon hollandaise and asparagus

Feta, spinach and pine nut filo with pickled beetroot and cucumber salad

Aromatic duck breast, roasted fig with a honey and plum salad

Butternut and coriander soup with Thai crab bon bons

MAINS

Pan fried sea bream, char grilled aubergine, pepper and courgette gnocchi with red pesto

Duo of chicken, haggis croquette, pancetta green beans and whisky peppercorn sauce

Roast rib of beef, horseradish dauphinoise potatoes, wild mushroom jus and fried shallots

Sweet potato, broccoli and red chard dahl, braised lemon and coconut rice with flatbread

DESSERTS

Crème brulee custard tart with raspberry sorbet and vanilla tuille

Sticky toffee pudding with vanilla ice cream and rum toffee sauce

Prosecco and strawberry parfait with dark chocolate mousse and poppy seed shortbread

British cheeseboard with oatcakes, celery and apple and pear jelly

£29.50