



# GRADUATION

IT'S TIME TO CELEBRATE!

ENJOY 3-COURSES FOR £30

AND DON'T FORGET TO SHARE A TOAST WITH A COMPLIMENTARY  
COCKTAIL FOR THE GRADUATE IN EIGHTEEN22

## STARTERS

### SOUP OF THE DAY (V/VE/GF)

Please ask your servers for today's choice. Served with focaccia and butter

### CHICKEN LIVER PARFAIT

Served with homemade red onion chutney & Arran oatcakes

### HARISSA SMOKE HUMOUS (V/VE)

Served with olives and flatbread

### HOT SMOKED SALMON RISOTTO

Served garlic bread and topped with chilli

## MAINS

### DUNDEE 71 BEER BATTERED HADDOCK AND KOFFMANN CHIPS

Made with Brewing 71 lager and served with mushy peas and tartare sauce

### STEAK & ALE PIE

Home made steak and ale pie, creamy mash, seasonal greens

### CHICKEN MILANESE

Chicken breast in parmesan breadcrumbs, tagliatelle, tomato sauce

### MEDITERRANEAN GNOCCHI (VE)

Red pepper, spicy tomato sauce

## DESSERTS

### STICKY TOFFEE PUDDING

With a butterscotch sauce and vanilla ice cream

### SPECULOOS CARAMEL CHEESE CAKE (VE)

With coconut sorbet

### WARM APPLE AND CHERRY CRUMBLE

With custard and vanilla ice cream

### CARROT CAKE (GF)

With citrus mascarpone

## CELEBRATORY TOAST

### CAP AND GOWN COOLER

The perfect summer cooler: Ocho Tequila, Cointreau, Passoa, coconut milk and orange juice.

Served in a Martini glass with lime wheel garnish.

### DEGREE OF DELIGHT

A refreshing toast: Eden Mill Passion Gin, Passoa, lime juice, sugar, topped with Prosecco.

Served in a Prosecco glass with orange love heart peel.

