

JUTE

GRADUATION MENU

STARTERS

Smoked salmon and chorizo tart,
lemon and black pepper hollandaise
with an apple, fennel and watercress salad

Sesame goats cheese spring rolls
with wasabi mayonnaise and pomegranate salad (v)

Pancetta roasted pigeon breast
with smoked haggis wellington and pea puree

Thai roasted butternut and sweet potato broth
with a coriander and lime focaccia (vg)

MAINS

Lemon crusted seabass with garlic
parmentier potatoes and a sundried tomato,
olive, caper salsa

Panko fried crispy chicken breast
with sweetcorn, chive risotto
and honey mustard glaze

Dukkah roasted aubergine, lentil
and wild mushroom moussaka
with a red pepper pesto (vg)

Garlic braised short rib of beef
with carrot and rosemary dauphinoise potato,
savoy cabbage and red wine jus

DESSERTS

Warm chocolate brownie with a peanut butter
praline and toasted marshmallows

Dundee marmalade toffee pudding
with vanilla ice cream

Strawberry daiquiri cheesecake
with passion fruit sorbet and lime coulis

Roasted pineapple and vanilla macaron
with coconut ice cream (vg)

3 Courses £35.95

(v) - Vegetarian Dish (vg) Vegan Dish

Some dishes may contain nuts. Allergen advice sheets are available.