

Graduation Dinner Menu

Set Up and Address

Butternut Squash and Truffle Oil Soup

Served with a Fresh Crusty Roll (V – Vegan – GF)

Blue Cheese and Walnut Tart

Served with a Plum Coulis (V)

Chicken and Chorizo Pâté

Served with Traditional Scottish Oatcakes (GF option available)

The Front Nine

Crispy Sea Bass on a Bed of Buttered Crushed Jersey Royal Potatoes

Served with Spring Onion, Courgette and Vierge dressing (GF option available)

Chicken Supreme stuffed with Stornoway Black Pudding and a

Caramelised Onion and Sage Mash

Served with Creamy Peppercorn Sauce and Seasonal Vegetables

Aubergine, Goat's Cheese and Thyme Lasagne

Served with Crispy Leeks (V – Vegan – GF)

The Back Nine

Baileys and Chocolate Tart

Served with Pistachio Ice Cream

Lemon Posset

Served with Honeyed Blueberries

Iced Hazelnut and Praline Parfait

Served with a Chocolate Truffle and Strawberry Coulis