

ANGELS SHARE

GRADUATION MENU

Glass of bubbles on arrival

Salmon ceviche with chilli lime, cucumber salsa & dill scone

Chargrilled asparagus, poached egg & hollandaise

Roast red pepper soup, basil oil & garlic ciabatta

Home smoked chicken, glazed with orange, maple & wholegrain mustard, dauphinoise potato & green beans

Grilled hake with 'Mealie New Potatoes, samphire, sun blushed tomatoes, lemon & thyme beurre blanc

Braised beef brisket with roast sweet potatoes, green kale & Orkney Ale gravy

Wild mushroom linguine with Parmesan & truffle oil

Lemon Posset with macerated strawberries & vanilla shortbread

Dark chocolate mousse with Raspberries & white chocolate shavings

Selection of Scottish cheeses with Oatcakes & frosted grapes

£30 PER PERSON