

GRADUATION MENU

STARTERS

- BLACK PUDDING STACKER** – Duo of grilled black pudding & black pudding fritter, served with a mustard cream sauce and topped with poached egg **£6.99**
- VEGAN SHROOM BALLS** - in a rich spicy tomato sauce with linguine pasta (V)(VE) **£7.99**
- PAN SEARED SCALLOPS** – served with a fondant potato & pea puree (GF) **£6.99**
- GOATS CHEESE CRUSTINI** – served on a bed of roasted olive salad (V) **£5.99**

MAINS

- CHICKEN ALFREDO** – served in creamy garlic white wine sauce, & a toasted garlic ciabatta **£14.99**
- PAN SEARED SEA BASS** – served with ratatouille & a tomato & chilli salsa **£15.99**
- MINTED LAMB KEBAB** - served with rice, crispy flatbread, & dipping sauces **£15.99**
- BEETROOT & BUTTERNUT SQUASH PARCEL** – served with sauteed new potatoes, crispy kale, grilled asparagus tips & red wine reduction (V)(VE)(GF) **£14.99**

DESSERTS

- SPICED RUM TRIFLE** – topped with Chantilly cream (V) **£5.99**
- BELGIAN CHOCOLATE CAKE** – served with caramel ice cream (VE)(V) **£5.99**
- SUMMER BERRY STACK** – served with pouring cream & a berry compote(V) **£5.99**
- DARK CHOCOLATE & ORANGE MOUSSE** – served with a shortbread biscuit (V) **£5.99**