



Graduation Ball Menus 2017

Please either select a set menu or provide us with a full pre-order 2 weeks in advance
A choice on the evening is not possible

Glass of sparkling wine on arrival, 3 courses & coffee & ½ bottle of house wine
£35pp

Starters

Homemade soup of the day with black pepper croutons

Roquefort cheese tart with a tomato & spring onion salsa (v)

Chicken liver parfait with Melba toast & fruit chutney

Smoked salmon, haddock & trout terrine with dressed salad leaves

Main Courses

Braised Borders beef steak with a honey & hoi sin sauce

Chorizo stuffed roast chicken with a thyme infused red wine sauce

Baked cod fillet with a herb crust & butter sauce

Courgette, squash & goats cheese Wellington with Provençal sauce

All served with chef's selection of vegetables & potatoes

Dietary requirement options are available on request

Puddings

Salted chocolate & caramel tart with chocolate ice cream

Lemon meringue tart with berry compote

Berry fruit meringue with black cherry ice cream

Coffee & Tea

Freshly brewed filter coffee or tea with Scottish tablet