



# University of St Andrews Graduation 2017

## 'Celebration Menu'

Hand Dived West Coast King Scallops  
Curried Cauliflower Puree, Black Pudding

Inverloch Goats Cheese Croquette  
Crispy Rocket Leaves and a Sweet Red Chilli Pesto

Duck Liver Parfait  
Golden Raisin & Beetroot Chutney, Black Onion Seed Soda Bread

Dressed Pittenweem Crab with Brown Shrimps  
Avocado, Pink Grapefruit, Pickled Kholrabi, Dill Crème Fraiche

Chef's Homemade Soup of The Day



Pan Roasted Fillet of Hake  
Shetland Steamed Mussels, Samphire, Citrus Pomme Puree, White Wine Veloute

Roast Perthshire Lamb Saddle  
Campbell Brothers Haggis, Celeriac, Rumbledethump Potatoes, Mint Pesto, Lamb Jus

Breast of Maize Fed Chicken  
Smoked Bacon & Blue Cheese Bon-Bon, Rosti Potatoes, Tomato & Garlic Reduction

Char-grilled 8oz Scotch Rib-Eye Steak (Suppl. £6.50)  
Forest Mushrooms, Red Pepper & Chilli Jam, Crispy Onions, Chunky Chips, Watercress

Local St Andrews Bay Lobster (Suppl. £6.50 Half Lobster, £12.50 Whole)  
Grilled with Garlic Butter, Dressed Leaves and Baby New Potatoes

Roasted Sweet Potato & Cauliflower Couscous  
Lentil & Chestnut Filo Parcel, Beetroot Syrup



Iced Lemon Curd Parfait, Blackcurrants, Shortcake & Honeycomb

Chocolate & Ale Cake, Salted Caramel Ice Cream, Chocolate Tuille

Pimms Jelly, Raspberries, Blood Orange, Cucumber & Lime Sorbet, Basil

Selection of Scottish Fine Cheeses with Biscuits & Quince Jelly (Suppl.) £4.50

3 Courses - £39.75

Coffee/Tea & Homemade Petit Fours £4.50

*(Please let one of our team know should you have any food allergies before ordering)*