

Post Lecture Supper Menu Monday 10th June 2024

Starters

French onion soup with cheese croutons (gf*)

Grilled baby leeks and cavolo nero with lemon and tarragon butter, almond flakes and parmesan shavings (v, gf)

Smoked duck breast salad with blackberries, grapefruit segments and honey dressing (gf)

Mains

Beetroot and poached pear carpaccio with crumbled goat's cheese, walnuts, pomegranate seeds and balsamic dressing (v, gf)

Fillet of cod with chorizo and bean broth and Stornoway black pudding croutons (gf*)

Confit chicken Leg with French onion barley

Desserts

Baked vanilla cheesecake with warm butterscotch sauce and chocolate ice cream

Apple tarte tatin with cream and cinnamon ice cream

Selection of ice cream and sorbets (vg*)

2 course £25

3 course £30

(v) Vegetarian

(vg) Vegan (vg*) Vegan available on request

(gf) Gluten free (gf*) Gluten free available on request