

FOOTDEE'S RESTAURANT

GRADUATION MENU

STARTERS

DUCK AND ORANGE PATE

Cranberry and onion jam, melba toast, dressed leaves

CULLEN SKINK

Smoked haddock, potato, leeks, creamy broth

THAI STYLE SALMON CAKE

Bean shoots, coriander, pak choi, radish, chilli & lime dressing

CAESAR SALAD

cos lettuce, caesar dressing, croutons, anchovies, pancetta, shaved Italian hard cheese

MAINS

FEATHERBLADE OF BEEF

Mature cheddar mash, seasonal vegetables, jus

BLUE TOON LANDED SEA COD

Crushed potato, Shetland blue shell mussels, saffron broth, summer greens

PAN-ROASTED CHICKEN

Chorizo, five bean and tomato casserole, baby vegetables, bubble & squeak mash

POTATO GNOCCHI

Tomato, basil, aubergine, smoked goat cheese, walnut pesto

DESSERTS

STICKY TOFFEE PUDDING

Toffee sauce, vanilla ice cream

DOUBLETREE COOKIE AND RASPBERRY CHEESECAKE

Textures of raspberries, berry sorbet

SELECTION OF ICE CREAMS AND SORBETS

Chocolate soil, fresh berries, chocolate shavings

3-course menu for £24.95 per person

Celebrate with a glass of Prosecco for an extra £4.25 per person

For guests with special dietary requirements or allergies who may wish to know about food ingredients used, please ask a member of staff.

All prices are inclusive of VAT at the current rate.