



1599

*at the
Royal College*

Graduation Ball

Starters

Celeriac and Bramley apple soup with cave aged Roquefort cheese and toasted walnuts (V)

Ham hock terrine with toasted sourdough bread and pickled carrot salad

Asparagus spears with pecorino shavings, sour dough croutons and sauce vierge (V)

Main course

Supreme of chicken stuffed with sunblush tomato, mozzarella and basil mousse with fondant potato, wilted spinach, roast root vegetables and light chicken jus

Fillet of Sea bream with puy lentil and kale warm salad, smoked Ayrshire bacon and pesto

Chestnut mushrooms in grain mustard sauce on toasted Puglia bread with wild rocket and herb salad and lemon and parsley gremolata crumb, truffle oil (V)

Dessert

Lemon Posset with pink peppercorn shortbread, crème fraiche

Scottish cheeses with oatcakes, grapes and celery

