

# GRADUATION MENU

• £55 per person | Available 12pm – 10pm •

## TO START

### **FINEST QUALITY SMOKED SALMON**

Properly garnished, brown bread and butter

### **ROASTED TOMATO SOUP (V)**

Fresh basil

### **BAKED CAMEMBERT FONDUE (V)**

Roasted vine tomatoes, warm baked sourdough, vintage balsamico, quality olive oil

### **POTTED DUCK WITH GREEN PEPPERCORNS**

Toasted sourdough, cornichons

## MAIN COURSES

### **GRILLED 35 DAY AGED 10oz SIRLOIN STEAK**

With roasted vine tomatoes, English watercress and triple cooked chips

### **ROAST RUMP OF LAMB À LA DIJONNAISE**

Gratin dauphinoise, haricots verts, rosemary roasting juices

### **THE GOVERNOR'S FRIED HADDOCK, AND TRIPLE COOKED CHIPS**

Mushy peas, sauce tartare

### **MARCO'S BAKED MACARONI CHEESE, WITH POACHED HEN'S EGG (V)**

Fricasse of wild mushrooms

### **CLASSIC CHICKEN KIEV**

Roast vine tomatoes, pommes frites, watercress, buttered peas

## DESSERTS

### **MR COULSON'S STICKY TOFFEE PUDDING (V)**

Caramel ice cream, warm butterscotch sauce

### **WARM TREACLE TART (V)**

With clotted cream

### **BAKED VANILLA CHEESE CAKE (V)**

With fresh blueberry sauce

### **FRESHLY BAKED CRUMBLE (V)**