



Congratulations on your graduation!

Starters

Roast quail

glazed carrot – baby onions
– broccoli sprouts – sherry jus

Cured sea reared salmon

avocado puree – radish salad
– horseradish

Soup of the day

Toast your graduation

Prosecco DOC Belstar £32.00

Perrier Jouet £67.50

Ruinart Brut £62.00

Mains

Roast rump of Dornoch lamb

soft polenta – confit peppers – goats curd
– peas – lamb jus

Seared loin of Scrabster cod

shellfish orzo – confit lemon – coastal herbs

Diamond wing steak

barley and onion risotto – young carrots
– red wine jus

3 courses £35.00 per person
Including a glass of prosecco or mocktail

Desserts

Peach melba trifle

Chester sticky toffee pudding
vanilla ice cream – toffee sauce

Chef's selection of cheese

aatcakes – chutney – grapes

Chester Jester £8.00

Absolut Raspberry – lime juice
– almond syrup – pomegranate syrup
– pineapple juice