

Graduation Menu

39 per person

To Start

The Caird's Soup of the Day (V / VE Option)

Served with crispy French bread

Garlic and Herb Bruschetta (V / VE Option)

Tomato, basil, red onion, mint and burrata

Haggis Bon Bon

MacSween award winning haggis rolled in panko breadcrumbs and oatmeal served with a whisky wholegrain mustard cream dipping sauce

Black Pudding Stack

Stornoway black pudding with crispy rustic bacon, poached egg and creamy mustard sauce

Main Courses

Mushroom Risotto (V / GF)

Mushroom and parmesan cheese

Breast of Barbary Duck (GF)

Succulent duck breast, pan fried to taste, served with creamy mashed potato and seasonal vegetables with a red wine jus

Shackleton's Thai Green Chicken Curry

Chicken, basil and coconut, served with basmati rice and poppadom

Chicken Balmoral

Creamy mashed potato, kale, creamy mustard sauce and roasted vegetables

Saucy French Chicken

Chargrilled breast of chicken, bacon, mushroom, white wine and Dijon cream sauce with mashed potato.

Dessert

Chef's Cheesecake

Served with cream and/or ice cream

Crème Brûlée

Serve with ice cream and berries

Cheeseboard for Two

Served with selection of biscuits and crackers

Please let your server know of any dietary requirements