

Graduation Menu 2020

Starters

Gin & beetroot cured salmon with an orange beurre blanc

Courgette & butternut squash tart with micro herbs and herb oil (v)

Ham hock terrine with caramelised onion chutney & mini oatcakes

Mains

Beef shin ragu with dauphinoise potato, spinach celeriac puree, baby carrots and jus

Pan seared cod with cubed potato, chorizo, & Stornoway black pudding, served with green beans & shallots in garlic butter

Garlic & thyme roasted cauliflower steak with nut butter, shallot & chive dressing & micro herbs (v)

Desserts

Chocolate & pistachio torte with chocolate soil and vanilla ice cream

Strawberry and white chocolate mille-feuille

Lemon tart & berry sorbet

Cheese plate – St. Andrews cheddar, Hebridean blue, and Clava Brie served with oatcakes, chutney and grapes (£5 supplement per person)

£40 per person

BYOB

Booking enquiries: 01334 479901 or enquiries@cottkitch.co.uk