

# Graduation Menu 2009

£19.50 per head

*A glass of Fizz*



*Today's Soup with Rosemary Focaccia (v)*

*Chicken Liver Pate with Mixed Leaf Salad, Red Onion  
Marmalade & Grilled Ciabatta*

*Crayfish & Avocado Cocktail with Lime Mayonnaise, Cucumber  
& Melba Toast*



*Wild Mushroom Ravioli with Button Mushrooms, Sage, Cream,  
Spring Onions & Parmesan (v)*

*Filletts of Sea bass Filled with Leeks & Ginger & Baked with  
Lemon Butter & Chives*

*Char-grilled Breast of Chicken with Roasted Peppers, Red  
Onions, Garlic & Rosemary*



*Dark Chocolate Fudge Cake with Double Cream & Raspberry  
Coulis*

*Coconut Mousse wit Passion-fruit Syrup & Shortbread Fingers  
Selection of Cheeses with Grapes & Cheese Biscuits*