GRADUATION BALL
Saturday 7 July 2018 | Teviot Row House

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Menu
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Your choice of one starter, one main course and one dessert. Red and white wine will be served on your table.

Starters

- Antipasti game terrine with Parma ham, roasted artichoke, roasted Mediterranean vegetables, olives and parmesan cheese shavings, dressed with a basil olive oil
- Goats’ cheese, sundried tomato and balsamic onion tart with a pesto dressing
- Asparagus spears on a bed of chargrilled peppers with balsamic vinaigrette dressing (Vegan)

Main courses

- Roast sirloin of Aberdeen Angus beef served with a port and shallot sauce*
- Char siu glazed duck breast with a plum and soy sauce*
- Mediterranean vegetables and wild mushroom tian with a red pepper and plum tomato compote*
- Sweet and sour tofu with rice noodles (Vegan)

Desserts

- Double Belgian chocolate torte with strawberry coulis
- Lemon and lime bavarois with summer berries
- Sweet potato and cinnamon tart (Vegan)

Tea & Coffee

Organic fair trade filtered coffee or tea with a selection of petit fours

* Served with seasonal vegetables and roast potatoes.