

24th-28th June 2019

University of St Andrews Summer Graduation at

The Russell Hotel



Starters

Seared Tuna Loin

sesame, pineapple, coriander & parsley, wasabi crème fraiche, crispy leeks

East Neuk Brown Crab & Lobster Risotto

garden peas, butternut, samphire

3 Cumbrae Rock Oysters

Darnley's spiced gin, shallot & tabasco vinaigrette

Chicken Liver & Port Parfait

apple chutney, pickles, toasted soda bread

Asparagus

goats cheese, asparagus soup, soft poached egg, tarragon

Main Courses

Hake Fillet

samphire, cockles, tomatoes, watercress puree, confit potatoes, beurre noisette

Confit Pork Belly

pork cheek croquette, black pudding, bacon, apple, potato rosti, red wine jus

Venison & The Beet's

roasted baby beetroots, celeriac and beetroot dauphinoise, tenderstem broccoli, jus

The Surf & the Turf (£15.5 suppl.)

chargrilled Beef fillet and lobster tail, whipped potato, curly kale, asparagus, garlic butter

Wild Mushroom & Leek Cannelloni

baby spinach, heritage tomatoes, red onion, parmesan crisp, truffle oil, rocket

Desserts

St. Andrews Mess

a refined version of the Eton Mess, but much better!

White Chocolate & Orange Crème Brulee

rosemary & vanilla madeleine, Vanilla ice cream

Sticky Date, Ginger and Crail Ale Pudding

muscovado Sauce, rum and raisin ice cream

Fine Scottish Farmhouse Cheeses (£8.50 suppl.)

pickled walnut, truffle honey, grapes, chutney, biscuits

Coffee/Tea & Homemade Petit-Fours £4.50

2 Course Menu- £29.50 / 3 Course Menu- £39.50