

25th-29th June 2018

University of St Andrews Summer Graduation at

The Russell Hotel



Starters

Shellfish Masala

Steamed Shetland Mussels, Cockles & Clams, Curry, White Wine, Chilli, Coriander, Lime

3 Cumbrae Oysters

Served Over Crushed Ice with Lemon, Tabasco And A Red Wine And Shallot Vinegar

Chicken Liver Parfait

Red pepper & Pineapple Chutney, Orange & Cardamom Reduction, Toasted Brioche

Smoked Haddock Rarebit

Creamed Leeks & Pancetta, Arran Mustard Dressing

Local Asparagus Salad

Goats Cheese, Beetroot, Mint Pesto, Pea Shoots, Crispy Shallots

Main Courses

Pan Seared Stone Bass Fillet

Baked Pittenweem Crab, Confit fennel & Baby Potatoes, Asparagus, Vanilla Foam

Roasted Breast of Duck

Pickled Cabbage, Baby Vegetables, Celeriac Dauphinoise, Kirsch Cherry Jus

Confit Pork Belly & Pig Head Croquettes

Stornoway Black Pudding, Rumbledithumps Potatoes, Spiced Apple Puree, Cider Sauce

Scott Brothers Scotch Beef from the Chargrill

Ribeye 8oz. (Suppl.- £6.50) Fillet 8oz. (Suppl.- £9.50)

Roast Flat Cap Mushroom & Plum Tomato, Crispy Onions, Watercress

Heritage Tomato, Red Onion, Basil and Parmesan Tart

Fennel, Asparagus & Herb Oil

Desserts

The Famous Russell's Sticky Toffee Pudding

Muscovado Sauce, Salted Caramel Ice-Cream,

White Chocolate Parfait

Dark Chocolate Mousse, Praline, Chocolate Tuille, Raspberries,

Vanilla Pana Cotta

Poached Scottish Strawberries, Black Pepper Meringues, Basil & Lime Sorbet

Fine Scottish Cheeses

Pickled Walnut, Quince, Grapes, Chutney, Biscuits

Coffee/Tea & Homemade Petit-Fours £4.50

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

(Please let us know if you have any requests for a special diet or allergy)