

# Graduation 2017 Dinner Menu

£29.95 per person

A complimentary glass of bubbly for the graduate

## To Start

### LKB Soup of the Day

#### Carpaccio of Heritage Beetroot

*Whipped Goats Cheese, Toasted Pine Nuts*

#### Crisp South Coast Crab Cake

*Summer Vegetable Salad, Warm Tartare Sauce*

#### Chicken Liver Parfait

*Burnt Orange Chutney, Toasted Brioche*

#### Buffalo Mozzarella and Roma Tomato Salad

*Wild Rocket and Pesto*

## Small or Large

#### Pumpkin and Sage Tortellini

*Sage Butter, Crisp Beets and Watercress*

#### Summer Vegetable Risotto

*Ricotta Cheese, Gremolata, Wild Rocket*

## To Follow

#### Fragrant Vegetable and Coconut Curry

*Sticky Rice, Pak Choi, Peanuts, Spring Onions and Red Chilli*

#### Cod and Crab

*Cod Topped with a Crab Crust, Creamed Potato, Crushed Peas, Butter Sauce*

#### Roasted Rump of Lamb

*Pesto Mash, Confit Cherry Tomatoes, Garlic Fritters, Olive and Balsamic Jus*

#### Pot Roast Supreme of Chicken

*Summer Vegetable Broth, Violet Potatoes, Aioli*

#### Grilled 8oz Sirloin Steak

*Portobello, Mushroom, Confit Plum Tomato, Thick Chips, Peppercorn or Béarnaise Sauce  
(£5 supplement)*

## To Finish

### Selection of Ice Creams or Sorbets

#### Summer Pudding

*Marinated Blackberries, Clotted Cream*

#### Knickerbocker Glory

*Fresh Fruit, Cream and Ice Cream*

#### Trio of Chocolate Torte

*Fresh Raspberries, Popping Candy, Raspberry Shot*

#### Welsh and Continental Cheese Selection

*Orchard Fruit Chutney, Cheese Biscuits and Crackers*

*A 10% Discretionary Service Charge Will Be Added To All Bills*