



**CITATION**  
*Laverne & Restaurant*

**GRADUATION MENU - 3 COURSES £26.95**

*includes a glass of prosecco or soft drink*

**STARTERS**

**SOUP OF THE DAY**

*duo of bread roll*

**DRESSED WHITE CRAB MEAT MARIE ROSE**

*caperberries, king prawns, endive leaf*

**CHICKEN & HAM HOUGH TERRINE**

*piccalilli, apple, crisp breads*

**SALAD OF HERITAGE TOMATOES & GOATS CHEESE (V)**

*asparagus, beetroot, hazelnut*

**MAINS**

**BREAD CRUMBED FILLETS OF PLAICE**

*baby gem, peas, tartare sauce*

**TOMATO ESSENCE RISOTTO (V)**

*courgettes, broad beans, asparagus, parmesan crisp*

**BREAST OF FREE RANGE CHICKEN**

*confit tomato salad, creamed potato, basil pesto, herb oil*

**CHARGRILLED FLAT IRON STEAK**

*tenderstem broccoli, chunky chips, blue cheese dressing*

**DESSERTS**

**ASSIETTE OF EQUIS ICE CREAMS**

*summer fruits, steeped in red wine, basil, mint*

**LEMON AND RASPBERRY POSSET**

*meringue and shortbread*

**CHOCOLATE TART**

*almonds, coffee cream*

**VANILLA CHEESECAKE**

*peppered raspberry compote*

