

# GRADUATION MENU

## STARTERS

### **Causerie Seasonal Soup**

Served with a Hastings Signature Wheaten Scone

### **Homemade Chowder**

Bacon, Sweetcorn & Smoked Haddock, with homemade Wheaten Bread

### **Hannan's Oxtail Bruschetta**

Braised Oxtail, Confit Celery, pickled Radicchio

### **Sainte Maure de Touraine Ash Goat's Cheese**

Walnuts, Quince, Fig, Chicory

### **Ham Hock Terrine**

House Piccalilli, Grilled Soda Bread

## MAIN COURSES

### **Roast Carnbrooke Chicken Supreme**

Celeriac Purée, Cabbage, Carrot and Bacon, Confit Onion, Wild Mushroom and Truffle Sauce

### **Roast Hake**

Crushed Potatoes, Broccoli, Samphire and Mussel Velouté

### **Summer Pea and Broad Bean Risotto**

Pea Shoot, Truffle Oil

### **Hannan's Picanha Steak**

Served with Onion Rings, Flat Mushroom, Tomato, Hand Cut Chips and Peppercorn Sauce

### **Seared Gressingham Duck Breast**

Potato Boulangerie, Sautéed Cabbage, Balsamic Roasted Onion, Red Wine Jus

## DESSERTS

### **Lemon Meringue Pie**

Raspberry Compote, Crème Fraiche

### **Sticky Toffee Pudding**

Salted Caramel Sauce, Glastry Farm Vanilla Bean Ice-Cream

### **Flourless Chocolate Brownie**

Glastry Farm Vanilla Bean Ice-Cream

### **Vanilla Panna Cotta**

Roast Plums, White Chocolate Cookie Crumb

### **Glastry Farm Ice-Cream Slider**

Layered Ice-Cream Terrine on a light Vanilla Sponge Base, Berry Compote

### **Thompson's Finest Tea or UCC Estate Blend Coffee**

£35 Per Person including  
a glass of Prosecco

