



GRADUATION

AT THE RAEBURN

GLASS OF PROSECCO ON ARRIVAL

STARTERS

HAGGIS AND CRISPY PORK BELLY
ROAST BUTTERNUT PURÉE, FRIED EGG

CULLEN SKINK
CREAM, POTATOES, LEEK, SMOKED BACON, HADDOCK

JOSPER GRILLED KING PRAWNS
CORIANDER, GREEN CHILLI, SWEET FRAGRANT QUINOA

ARTICHOKE SALAD
CHAR GRILLED ARTICHOKE, BRITISH ASPARAGUS,
AVOCADO, POACHED EGG

MAINS

VENISON LOIN
SWEET POTATO FONDANT, HERITAGE CARROTS, JUS

SUMMER VEGETABLES
MARINATED COURGETTE, HONEY ROASTED BEETROOT,
BUTTERNUT PURÉE, SAMPHIRE, ROASTED GOATS CHEESE

HALF ROAST CHICKEN
GLAZED CARROTS, MASHED POTATO, JUS

SIRLOIN STEAK (250G)
HAND CUT CHIPS, VINE TOMATOES,
BEARNAISE OR PEPPERCORN SAUCE

PAN FRIED SEABASS
CHERRY TOMATOES, GREENS BEANS, ROCKET, PESTO

DESSERTS

TARTE AU CITRON
LEMON CURD TART, RASPBERRY SORBET

DARK CHOCOLATE FONDANT
SALTED CARAMEL ICE CREAM, SEMI TWILL

CARAMELISED WHITE CHOCOLATE CHEESECAKE
VODKA CHERRIES, PISTACHIO CRUMB

I.J MELLIS X THE RAEBURN CHEESEBOARD
SEE SERVER FOR DETAILS

£42.50 PER PERSON (£5 STEAK SUPPLEMENT)

If you have a food allergy or special dietary requirement please speak to a member of our team. Our food is prepared in a kitchen where allergens are present and our menu descriptions do not include all of our ingredients. A 10% discretionary service charge is added to parties of 8 guests or more.

All prices are inclusive of VAT.



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AT THE RAE BURN

I.J.MELLIS CHEESE X THE RAE BURN

BRIE DE MEAUX

CLASSIC SOFT FRENCH CHEESE. BRIE FROM
THE DONGE FAMILY FARM IN TRICONVILLE

RAGSTONE

A GOATS CHEESE WITH LIGHT FLAVOURS
OF LEMON AND HONEY

SHROPSHIRE BLUE

MELLOW AND SALTY WITH A CITRUS
TANG AND SWEET FINISH

THE WESTRAY WIFE

FROM ORKNEY, STRONG IN FLAVOUR
WITH GRASSY NOTES AND A CREAMY FINISH

AULD REEKIE

DELICATELY SMOKED CHEESE FROM
ROYAL DEESIDE IN ABERDEENSHIRE