

GRADUATION

AT

COLESSIO

HOTEL | BAR | GRILL

CELEBRATION GRADUATION MENU

3 Courses | £30.00

STARTERS

Tomato & Basil Soup (V)
Mozzarella Bon-Bon

Prawn + Crayfish Cocktail
Baby Gem, Mango, Curried Aioli

Mushroom on Toast (V)
Homemade Focaccia, Crisp Pancetta

Chicken + Chorizo Arancini
Vegetable Spaghetti, Lemon + Paprika Mayonnaise

Smoked Haddock + Potato Chowder
Arran Mustard, Chive Sour Dough

Goat's Cheese Curd + Roast Beetroot Salad
Micro Leaf Salad

MAINS

Roast Breast Of Chicken
Chorizo Bombay Potato, Confit Leek, Boursin Cream Sauce

Scottish Salmon Fillet
Warm Fennel, New Potatoes, Swiss Chard, Runner Beans
+ Heritage Tomato Salad, Béarnaise Sauce

Roast Gigot of Scotch Lamb
Broad Bean + Wild Mushroom Ragout,
Crushed New Potatoes, Charred Asparagus

Pan Fried Gnocchi (V)
Green Pea, Mint + Parmesan Velouté

Quinoa Melt (V)
Roast Pumpkin seeds, Seasonal Greens

King Prawn + Cod Singapore Curry
Naan Bread, Lime + Coriander Rice

The Grill Room Burger
Cajun Chicken | Steak | Pork + Morcilla Black Pudding
Seeded Brioche Bun – Skin-on Chips – Slaw

Josper Grilled Scottish Steak
Served with Marinated Flat Cap Mushroom,
Charred Tomato, Skin-on Chips
8oz Sirloin (£6 Supplement)
10oz Ribeye (£7 Supplement)
8oz Fillet (£11 Supplement)

Celebration Steak Frite Board
To Share (£8pp Supplement)
Flat Iron Steak - Sirloin Steak - Béarnaise Sauce
Skin-On Pomme Frites - Glass of Malbec

SIDES | £3 EACH

Artisan Bread Board – Sea Salt Butter
Skin-on Chips
Beer-Battered Onion Rings
Panache of Buttered Seasonal Vegetables
Market Summer Salad

SAUCES | £2 EACH

Cracked Black Peppercorn | Stroganoff
Blue Murder Cream | Rioja Ju

DESSERTS

Taste of Colessio Dessert (To Share)
White Chocolate + Passion Fruit Cheesecake,
Peach + Almond Crumble, Mango + Orange Tart,
Sticky Ginger Bread Pudding, Salted Caramel Ice cream

Gingerbread Pudding
Candied Orange Ice Cream, Toffee Sauce
Peach, Rosemary + Almond Crumble
Honey Ice Cream

Colessio Celebration Chocolate Sundae
Chocolate Brownie, White Chocolate + Cookie Dough Ice Cream,
Meringue Peaks, Chantilly Cream

Arran Highland Cheese Truckle Board
(£2pp Supplement)
Blue Murder, Morangie Brie, Two Arran Cheddars
House Chutney, Oatcakes

Please note all food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance please advise your server before ordering. Full allergen information is available on request. We believe in the quality of locally sourced ingredients and take pleasure in using them in our menus.