

The
Brasserie
on
George
Square

Graduation 2010



Menu

Frisee, Radish and Orange Salad

Goats Cheese Crottin and Smoked Tomato Fondue

Chicken Liver Parfait with Grilled Brioche & Pear Chutney

Caesar Salad with Parmesan Reggiano & Moroccan Marinated Anchovy

Pan Fried Scallops with Black Pudding, Pancetta & Olive Mash
(Supplement £3.50)



Chef's Soup of the Day

Pan Roasted Free Range Scottish Chicken Breast with Lemon and Thyme Risotto

Poached White Fish stuffed with Spinach, Grape and White Wine Sauce

Braised Shin of Scottish Beef with Wholegrain Mustard Mash & Glazed Carrots

Gnocchi, Cheese Glaze and Spring Vegetables

Chargrilled Rib-eye Steak with Green Peppercorn Sauce
(Supplement £5.00)

Braised Shank of Lamb with Thyme Mash & Red Wine Sauce
(Supplement £3.00)



Cranachan Parfait

Banana Crepe with Cinnamon Ice Cream

Strawberries and Cream served with Shortbread

Vanilla Crème Brulee and Rhubarb Compote

Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream

Selection of Scottish Cheese Served with Oatcakes & Quince Jelly
(Supplement £2.50)

Graduation Lunch - £15 per person for Three Courses including a glass of bubbly

Graduation Dinner - £20 per person for Three Courses including a glass of bubbly

To reserve your table please call **0141 332 6711** or
email brasserie.glasgow@millenniumhotels.co.uk