



ROGANO

GRADUATION 2018  
LUNCH & DINNER

£32.50pp

with a glass of Joseph Perrier Champagne on arrival



Today's Soup

Marrbury Hot Smoked Salmon & Crayfish Tian  
*with red pepper coulis and watercress*

Brie Parcels

*with rhubarb soup*

Smoked Venison Salad

*with confit tomatoes, maple dressing, pickled radish and walnuts*



Rogano Thai Fish Curry

*with coriander rice*

Grilled Fillet of Sea Bream

*with crab crushed potatoes, pea velouté, broad beans and pancetta*

Pan-fried Guinea Fowl

*with garlic mash, asparagus and a truffle reduction*

Pea, Broadbean & Chilli Tagliatelle

*with watercress*



Double Chocolate Baked Alaska

*with a white chocolate sauce*

Crème Brulee

Apple & Blueberry Crumble

*with vanilla ice cream*

Selection of Scottish Cheese

*with celery, chutney and grapes*



Coffee or Tea

*with petit fours*

Available throughout June & July | Reservations now being taken

For bookings, or more information please call 0141 248 4055 [www.roganoglasgow.com](http://www.roganoglasgow.com)