

Burns' Night

Thursday 25th January 2018

6.45pm for 7.15pm or 7.30pm for 8pm



Starters

Vegetable and pearl barley soup ^(V)

Haggis and black pudding scotch egg with creamed leeks

Smoked salmon salad, with a chive and cream cheese dressing

Mains

Cock – a – leekie and roasted chicken breast served with rice, vegetables and a rich chicken gravy

Haggis, neeps and tatties with a whiskey, chive and cream sauce

Smoked fish pie with vegetables

Vegetarian haggis, neeps and tatties with a whiskey, chive and cream sauce ^(V)

Desserts

Granny Jean's warm cloutie dumpling, with a toffee and Glayva sauce

Whiskey and honey mousse with raspberries and Scottish shortbread

Selection of cheese and biscuits

Three courses £21.95

Including entertainment in the form of poetry, readings and bagpipes

(Gratuities at your discretion)

Head Chef: David Arnott

Please advise staff if you have any food allergies or intolerances. We will do all we can to accommodate your dietary requirements, however cannot guarantee that foods do not contain traces of any allergens.