

Burns' Night

Thursday 24th January 2019 – Early
6.45pm for 7.15pm or 7.30pm for 8pm



Starters

Cock - a - leekie soup ^(V)

Scottish smoked salmon fishcakes with watercress and a lemon dressing

Tattie scones with a poached egg and chives ^(V)

Mains

Balmoral chicken with honey and thyme roast root vegetable and a Drambuie sauce

Poached smoked haddock with scallion mash, fine green beans and a creamy chive sauce

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

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

Desserts

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

Cranachan - traditional Scottish dessert of oats, cream, whisky and raspberries

Selection of cheese and biscuits

Three courses £22

Including entertainment in the form of poetry, readings and bagpipes

(Gratuities at your discretion)

Head Chef: David Arnott

Sous Chef: Daniel Alden

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.