

Burns' Night

Tuesday 25th January 2022

6.30pm for 7.00pm or 7.15pm for 7.45pm



Starters

Cullen skink – smoked haddock and potato soup ^(GFA)

Whisky and honey cured gravlax with toasted bread and butter ^(GFA)

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

Mains

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

Herb crusted salmon fillet with a creamy leek sauce, crushed buttery new potatoes and a green vegetable medley ^(GF)

Balmoral chicken stuffed with, whisky soaked oats, apricots and spinach, wrapped in bacon, served with a creamy peppercorn sauce and a green vegetable medley

Vegetarian haggis, neeps and tatties, with a whisky, chive and cream sauce

Desserts

Flummery – 48-hour whisky-soaked oats, Cointreau jelly, cream and orange zest

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

A selection of cheese served with chutney and biscuits

Three courses £28.00

Including entertainment in the form of poetry, readings and bagpipes

Proprietor: Simon Buist-Peck

(Gratuities at your discretion)

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.