

Burns Night

A tribute to Robert Burns

7pm for 7.30pm

Saturday 20th January 2018

Starters

Vegetable Scotch broth with walnut bread ✓

Potato pancake with black pudding, poached egg and hollandaise

Smoked salmon wrapped roasted asparagus spears

Clava brie rolled in oats and breadcrumbs served with cranberry and redcurrant compote ✓

Ham hock terrine with spiced pineapple and ginger relish served with oatcakes

Mid-course

Haggis, neeps 'n tatties, tradition or vegetarian with a whisky gravy

Mains

Slow braised venison casserole

Stuffed chicken with a bacon, cheese and leek sauce

Scottish stout and mushroom pie ✓

Scottish herb crusted salmon with chive sauce

Eight-ounce, 28-day matured Aberdeen Angus sirloin (additional £5 - please indicate cooking preference) with whisky and peppercorn cream sauce

All served with rumbledethump and seasonal vegetables

Desserts

Sticky toffee pavlova served with ice cream

Gooseberry and apple treacle crumble with custard

Raspberry tart served with Chantilly cream

Deep fried and battered Mars Bars with vanilla ice cream

Clootie pudding served with cream



To Finish

Coffee and tablet

£20 per head – pre-order by 16th January. £10 non-refundable deposit required.

Address to the haggis, bagpipes and a wee dram included.

Burns Night Menu descriptions

Haggis

A savoury pudding containing sheep's pluck minced with onion, oatmeal, suet, spices and salt all mixed with stock

Neeps 'n tatties

Mashed swede and potatoes

Rumbledethump

Potato, cabbage and onion - similar to Irish colcannon and English bubble and squeak

Tablet

A medium-hard, sugary confection from Scotland. It is usually made from sugar, condensed milk and butter, which is boiled to a soft-ball stage and allowed to crystallise