

Burns Night Menu

(Includes a complimentary Whisky with each course)

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Starters

Laphroaig Whisky-cured salmon Gravadlax, creamed horseradish dressing. (f,mi,mu)

(V) Vegetable chowder served with crusty bread. (mi,w)

Pink roasted wood pigeon supreme with pearl barley risotto and blackberry jus. (mi,w)

Mains

Haggis neeps and tatties with a creamy whisky sauce. (mi,w)

Pan roasted supreme of guinea fowl with skirlie stuffing and tarragon sauce. (w,mi)

(V) Light wild mushroom and leek tart served with a rumbledethumps side dish. (mi,w,e)

Desserts

(V) Chocolate and Drambuie truffle cake with a Scottish raspberry compote. (w,e,mi)

Scottish tablet cheesecake served with a salted caramel sauce. (w,e,mi)

Traditional Cranachan with shortbread biscuits. (mi,w)

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