

# Burns Night Menu

(Includes a complimentary Whisky with each course)

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## Starters

Laphroaig Whisky-cured salmon Gravavlax, 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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