

Celebrating the Scottish Bard

Burns' Night Menu: Jan 25 2019

*A special six course tasting menu accompanied by
recorded readings from Burns' works
and Scottish music*

Cullen Skink

Home made smoked haddock, potato, onion and cream chowder served with a hand made roll and butter

Smoked Salmon Roulade

Home made Scottish salmon and smoked salmon pate wrapped in smoked salmon and served with toasted home made bread

Haggis, Neeps and Tatties

Slices of Haggis, mashed swede and mashed potato with Drambuie sauce

Steak Pie

Cubes of rump steak braised in Scottish ale in a puff pastry pie, served with roast potatoes, peas and carrots

Cranachan

Raspberries in whipped cream with Drambuie, topped with toasted oatmeal

Bannocks and Kebbuck

Scottish cheese, served with Scottish oatcakes, grapes and celery

*Cost is £22.50 per person includes a "wee heavy and a half pint"
- a half pint of "Robert Burns" Ale and a nip of Scottish Malt whisky*

Please note this is a set menu with no available alternatives