

Burns Night Dinner

Saturday 24th January

Four Course Dinner Menu

£49.00 per person

Starter

Whiskey and Beetroot Cured Salmon

Smoked Mackerel Mousse, Wasabi Crème Fraiche (GS)

Ham Hock and Pulled Chicken Terrine

Apple and Plum Chutney, Sour Dough Croute (GSA)

Wild Mushroom and Spinach Ragout

Toasted Brioche, Truffle Oil (V - GSA)

Chef's Taster

Haggis, Neeps and Tatties

Whiskey Sauce & a Wee Dram of Whiskey

Main Course

Beef Medallions,

Mushroom Duxelles, Beef Croquette, Frech beans, Baby Carrots and Port Jus

Oven Baked Scottish Salmon

Fondant Potato, Samphire and Mussel and Prawn Broth (GS)

Carrot and Courgette Roulade

With Red Pepper, Sun Blushed Tomato, Asparagus and Creamed Leeks (V)

Dessert

Salted Caramel Cheesecake

Honeycomb, Vanilla Ice Cream (GS)

Apple and Blackberry Crumble Tart

Cinnamon Crème Anglaise

Lemon Curd Panna Cotta

Mixed Berry Compote, Shortbread Biscuit

Allergen Information

V = Vegetarian VG = Vegan GS = Gluten Sensitive DF = Dairy Free

GSA = Gluten Sensitive Available DFA = Dairy Free Available