



# Burns Night

THURSDAY 25TH JANUARY 2024  
£28 TWO COURSE • £34 THREE COURSE

• TO START •

**Black Pudding, Haggis, Smoked Bacon Stack**

With a Wholegrain Mustard & Honey Sauce

**Cullen Skink**

A traditional soup made with Smoked Haddock, Potatoes & Onions

**Pan Seared Scallops**

With a Parsnip Puree, Truffle Fried Ceps & Crispy Onions

**Haggis Potato Cakes**

With Seared Asparagus Spears & Soft Hens Egg (VA)

• MAINS •

**Game Keepers Pie**

With Mashed Potato, Honey Roasted Parsnips & a Whiskey infused Jus

**Seared Salmon Fillet**

With Bubble & Squeak Rosti, Braised Red Chicory & a White Wine & Chive Sauce (GF)

**Kedgeree**

Made with Smoked Haddock, Rice, Boiled Hens Eggs & Double Cream

**Traditional Haggis**

With Neeps & Tatties & Chicken Jus (VA)

• DESSERT •

**Baked Raspberry & White Chocolate Cheesecake**

With a Shortbread Base served with Vanilla Ice Cream

**Soft Fruit Cranachan Trifle**

Made with Berries, Crunchy Oats, Fruit Coulis & Whiskey

**Battered Mars Bar**

Served with Vanilla Ice Cream & Milk Chocolate Sauce