

Burns Night

FRIDAY 24TH JANUARY 2025

£30 TWO COURSE • £38 THREE COURSE

• TO START •

Haggis & cave aged cheddar potato cake

With a poached hens eggs & a tarragon & whiskey hollandaise

Cullen Skink & shoe string potatoes

A traditional soup made with Smoked Haddock, Potatoes & Onions (GF)

Warm black pudding & chorizo salad

Made with celeriac remoulade, poached pear & candied walnuts

Wild mushroom, root vegetable & parley broth

served with warm sourdough from 'the loaf' in crich (V,VG)

• MAINS •

Game Keepers Pot pie

With creamed skirlie mash, tenderstem broccoli & a game jus

Smoked haddock 'Mac & Cheese'

In a cheesy sauce with Spanish chorizo, Peas, parsley served with side salad & garlic sourdough

Sous vide venison loin

Served with a mini slow-cooked lamb pie, hoisin glazed carrots, parsnip purée & a blackberry and lamb sauce (GF)

Balmoral Chicken

Chicken breast stuffed with haggis on a lemon & thyme potato cake, baby roast leeks & a wild mushroom sauce

Red lentil & butternut squash wellington

with pickled highland vegetables, truffle parmentier potatoes, roast garlic purée & crispy shallots (VG,V)

• DESSERT •

Caledonian cream

With lemon Shortbread biscuits

Cranachan cheesecake

Made with a toasted rolled oat base, fresh raspberries & a hint of whiskey (GF)

Warm Dundee cake

A fruit cake topped with almonds served with a fresh crème anglaise

Chocolate torte

A rich plant based chocolate torte with a vegan vanilla ice cream (V,VG)