



Celebrate Burns Night 2018

Special Burns Night Menu (Pre-bookings only)

Thursday 25th Friday 26th & Saturday 27th January

Two courses £19.95 or Three courses £24.95

STARTERS

Fish Broth, delicious blend of Smoked Herring, Salmon & Cod served with Homemade bread

Haggis Bonbons served with a Horseradish Cream

Smoked Herring Pate' served with Scottish Chutney & Toast

Pear, Blue Cheese & Honey Roasted Mixed Nut & Date Salad served with a Honey & Mustard Dressing

Roasted Beetroot & Air-dried Tomato Salad, topped with Grilled Goats Cheese & Balsamic Glaze

MAINS

Haggis, Neeps & Tatties served with a Whiskey Cream

Pan fried Rainbow Trout served with Sauté Potatoes, Samphire, Steamed Vegetables and a Cider Glaze

Vegetarian Haggis, Neeps & Tatties served with a Whiskey Cream

Smoked Herring & Lemon segments Salad served with New Potatoes, Fine Beans & a Horseradish Dressing

Pea & Spinach Risotto topped with Whiskey infused Wild Mushrooms

DESSERTS

Traditional Scottish Parkin, served warm with a scoop of Vanilla Ice cream

Lemon & Lime Citrus Posset served with our own Shortbread

Chocolate & Whiskey Pot, Served with Shortbread & Coolie

A Selection of Artisan Cheeses served with traditional Scottish oat cakes & Chutney*

*(supplement of £ 3.95)