

Burns Night 2020

Saturday 25th January with Real Scots Piper £31

All guests piped in and seated at 7.30pm

Starters

Cock-a-Leekie Broth with Cheese and Chive Scone
Highland Venison and Bacon Terrine with Whiskey and Shallot Marmalade and
Charred Sourdough
Scottish Smoked Salmon with Cucumber & Dill Salad, Salt Baked Beetroot &
Horseradish Cream

Taster

Small Taster of Handmade Haggis

Mains

Balmoral Chicken with Neeps and Tatties, Spinach and Peppercorn and Mushroom
Sauce
Arbroth Smokie Fishcakes with Cullen Skink Broth, Leeks, New Potatoes and Shetland
Mussels
Venison Haunch Steak with Swede Puree, Haggis Beignet, Juniper & Rosemary Sauce,
Triple Cooked Chips

Desserts

Vanilla Crème Brulee, Shortbread Biscuit and Whisky Fudge
Raspberry Cranachan
Warm Treacle Tart with Butterscotch Sauce and Cinnamon Chantilly