

Burns Night Dinner menu



*Home made Cock a leekie Soup
Garnished with prunes & warm soda bread*

*Oak Smoked Scottish Salmon
With pickled cucumber & horseradish cream*

*Home made Haggis Scotch Egg
Served warm with Celeriac Remoulade*

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*Traditional Haggis
With bashed neeps & Tatties*

*Smoked Haddock topped with a poached egg
on Sauteed potatoes & baby spinach with a grain mustard sauce*

*Breast of Chargrilled chicken
On risolee potatoes with a forest mushroom, bacon & red wine jus
selection of fresh seasonal vegetables*

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*Home made fresh Raspberry & whiskey Cranachan
Served with traditional shortbread*

*Blood Orange & Marmalade Steamed pudding
Served warm with creamy custard*

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*Coffee
Served with chocolate mints
£20.00 per person*

*Tuesday 25th January 2022 - 7pm
Book with Sharon & Mike*

