

Burns Night Menu



Saturday 25th January

Starters

Oak smoked Scottish salmon roulade
served with crème fraiche & keta caviar - F, D

or

Cullen Skink (Scottish smoked fish chowder)
served with traditional bannock bread - F,D,G

or

Root vegetable tartlet
served with driftwood cheese - D, G, Su



Main Course

Traditional Scottish Haggis
served with neaps & tatties - G, D, Su

or

Scottish Salmon en croute
served with dauphinoise potatoes & green beans - G,D, E, Su

or

Root vegetable Haggis
served with neaps & tatties - G, Su, D



Dessert

Whiskey toffee almond tart
served with Whiskey Cream- N, G, D, E

or

Cloutie dumpling
served with Drambuie custard - G, D, E

or

Sticky Toffee Pudding
served honeycombe icecream - G, E, D



Tea & Coffee

Served with homemade Shortbread - G, D

ALLERGEN & DIET KEY:

C = Celery / CR = Crustaceans / E = Eggs / F = Fish / G = Gluten / L = Lupin / MO = Mollusc / MU = Mustard / N = Nuts
/ P = Peanuts / SE = Sesame / SO = Soy / SU = Sulphites / GF = Gluten Free / D = Dairy / DF = Dairy (milk) Free / V = Vegetarian / VE = Vegan

Please talk to a member of staff concerning any allergies or dietary preferences in your party.

