

Burns Night Supper

Thursday 27th January 2022 @ 7pm



Join us for a Celebration in honour of Scotland's most famous Poet with food, whisky, words & music

5 Course Dinner - £30 per person

Pre-book Only - Limited Spaces

Burns Supper Menu

Homemade Scotch Broth

A hearty soup made with pulses, onion, carrot, celery & kale, with bread

Haggis, Neeps & Tatties

Traditional Haggis served with carrot & swede mash, mashed potato & finished with a whisky & red wine sauce

The Haggis will enter to the drone of the Pipes & will be addressed in the traditional way

Main Course -- Choose from

Scottish Beef Fillet Medallions served with a traditional Scottish Stovie, seasonal vegetables & finished with a red wine & mushroom jus

or

Pan fried Scottish salmon fillet served on a bed of grilled asparagus & crushed new potatoes with a whisky sauce (GF)

or

Scottish Portobello Mushroom stuffed with vegetarian haggis, stilton & pine nuts. Served with garlic mash & green vegetables (V) (GF)

Raspberry Cranachan

Scottish Raspberries, Oats & Cream served with homemade Shortbread

Coffee & a wee dram to finish